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## CHAMPION BBQ RIBBERS SHARE HOT TIPS FOR FATHER’S DAY GRILLERS

**Prizewinning pitmasters competing at Rock, Ribs, and Ridges Festival June 28-30 have advice to help dads make traditional family BBQ the best ever**

AUGUSTA, N.J., May 20, 2024—Backyard BBQ dads who follow simple tips shared by champion pitmasters can surprise the family on Father’s Day with super succulent ribs. Since the first celebration 116 years ago—made a national holiday by an act of Congress in 1972—dads look for ways to sharpen their BBQ skills.

Four legendary ribbers, who will cook and compete for best ribs and sauce honors at the 14<sup>th</sup> annual [Rock, Ribs, and Ridges Festival](#) at the Sussex County Fairgrounds June 28-30, offer BBQ techniques for the weekend chef, from prep through plating. “For the first time,” said festival executive producer Howard Freeman, “we’re offering BBQ from four renowned regional cuisines: Texas, Illinois, Ohio and Pennsylvania.”

Paul Myers, manager, of [Chicago BBQ in Burr Ridge, Il](#), says it’s critical to take care of the grill before you use it, cleaning both top and underneath. Anything that falls below can catch fire and make a mess of everything.

Next, spray the grill with cooking oil, wipe off the excess and preheat it. Don’t put the meat on a cold grill. Only use the sauce at the end of cooking, or it will burn the meat. Myers also says to invest in a sauce mop, so when the meat is seared the pores open up and suck in the sauce and caramelize it, for great flavor.

Rondell Adams pitmaster at [Ribbins BBQ in Chambersburg, Pa](#) advises grillers to marinate the ribs for a few hours in your own special seasonings and rub. If you don’t have a smoker or BBQ pit, he offers a tip to achieve a smokey flavor. Put the seasoned ribs in an aluminum pan with 1/3 cup of water and mix in a tablespoon of liquid smoke.

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Cover the pan with foil and slide it into a 300° oven for two hours. Then, grill and baste the ribs with your favorite BBQ sauce. The result is not the same as what you’ll experience at the Rock, Ribs, and Ridges Festival, but the family will like it.

Petey Marshall, pitmaster at [Off The Bone BBQ](#), Canal Winchester, Ohio, says, “For starters, make sure you have a beer in your hand.

When selecting ribs—regardless of what type —there should be about 20 percent fat. Plan on setting aside six to eight hours to do everything right, though you’ll need only about three to cook. The rest is prep.

Enrique Vega, [Cowboys BBQ](#) pitmaster says “You are the cook making it happen which is why we advise to cook low and slow and pick the right kind of meat.” He prefers the St. Louis cut both for the festivals in which he participates and at home.

“If you cook too hot the ribs will be tough,” he warns. Good separation is important. “Don’t overlap the ribs on the grill. If you crowd the meat some parts will be burned, and others won’t be done.”

For dads who want to compare their grilling chops to the masters, in addition to ribs, all four BBQ champions will also be selling pulled pork, brisket, BBQ chicken and more. Plus, at the iconic festival, there will be a music lineup of southern rock headliners Blackberry Smoke, Southside Johnny & The Asbury Jukes, Molly Hatchet, The Outlaws and Larkin Poe, to name a few.

Visit [#rockribsandridges](#), [@rockribsandridges](#) or [www.rockribsandridges.com](http://www.rockribsandridges.com) for all the festival info and to purchase tickets – day, weekend and VIP passes.

Rock, Ribs, and Ridges, presented by Franklin Sussex Auto Mall, is produced by Promo1 of Fairfield, NJ, with more than 40 years of event marketing production.

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**Address:** Sussex County Fairgrounds, 37 Plains Rd, Augusta, NJ 07822

**Hours:** Friday, June 28: 6 pm-10:00 pm; Saturday, June 29: Noon-9 pm; Sunday, June 30: Noon to 8 pm