

Baby Back Ribs

GET THIS

1-2 slabs baby back ribs. ½ slab per person
1 package Amazing Taste Pork Seasoning
4 corn cobs
½ loaf white bread
1 bottle Sweet Baby Ray's barbecue sauce
2 to 3 cans of beer, Miller High is best.



DO THIS!

Grilling Is Best But Can Be Done In The Oven!

If ribs are frozen thaw completely. Using a pairing knife and starting at the back side and small end of the ribs, insert the knife between the bone and skin of the rib. Lift gently until you get a flap of the skin loose. Using a paper towel and running cold water on the ribs, grab the flap of skin and pool down the length of the ribs.

In a large turkey foil pan place the ribs and sprinkle the pork seasoning on the tops of the ribs. Pour about a ½ inch of beer in the foil pan. Set the grill or oven to about 200°F. Place the ribs on the grill or in the oven. Check every 30 minutes, turning and adding more beer if need to keep the foil pan with liquid. Ribs will be done when the meat pulls back from the bone about ½ inch. 30 minutes prior to being done apply the barbeque sauce generously.

To prepare the corn, apply butter, salt and pepper, and parmesan cheese. Wrap in wet paper towels and microwave until hot, (about 5-6 minutes).

EAT WITH THIS!

White bread