

Grilled Restaurant Style Ribs

Julie Jentzen's

1 PKG of Country Style Pork Ribs
Chicken stock or beer
Seasonings
BBQ sauce (optional)

Rinse ribs & place in 9X13 Baking Dish, Cake Pan or Cookie Sheet with edges
Pour in 1 Can (2 Cups) Chicken Stock (Beer works well also)
Sprinkle Garlic Salt, Onion Powder, and Black Pepper over top of meat. Or try your favorite seasoning - Tony Chachere's, Lawry's, Cayenne, Tabasco.
Cover with Tin Foil
Bake at 275 degrees for 2 hrs

*Meat becomes tender & soaks up stock

Place Ribs on Grill - Seasoned side down, Med/High Heat
Sprinkle W/Seasoning or Baste with BBQ Sauce
Grilling time is approximately 3 minutes on each side, turn ribs several times.
Less time per side if using sauce as it has a tendency to char.

*We prefer to use seasoning on the grill & serve BBQ Sauce at the table-on the side
Our favorite is Cattlemen's Honey.
These ribs are so good you don't need the sauce*



If you don't want to grill, Emeril said you can drain pan, & finish cooking.
30minutes @ 350 or until dark brown.
I've never tried finishing them in the oven.

Recipe doubles easily for company

