

BBQ Ribs

Baby back pork ribs, 2 full racks

BBQ Rub, as needed

BBQ sauce, 18 oz

Whiskey, 1 oz (optional)

Pepper sauce, to taste (optional)

Pepper Patch, to taste (optional)

12 ounces craft IPA beer



Rub ribs generously with BBQ Rub. Let marinate overnight.

Combine BBQ sauce, whiskey, pepper sauce and Pepper Patch to taste.

Grill ribs over a hot fire to slightly blacken ribs. Transfer ribs to an ovenproof pan with a rack on the bottom. Pour beer into roasting pan.

Roast covered at 325° for 3 hours, basting every 30 minutes with sauce. Serve with mashed potatoes and Corn Wheels.

BuckCreekFarm.biz

BuckCreekFarm@comcast.net