

Beef Ribs Roasted

[I thought I loved pork ribs until I tried beef ribs. Now I like ‘em both!!

8-12 pounds beef ribs [they are 10-12” long]

24 ounce jar of your favorite BBQ sauce [I like all of them but lately - Sweet Baby Ray’s]

Seedless jelly or jam - look in the fridge and find two half used jar of marmalade or any Seedless jelly or jam you are tired of – if they are different mix them together to make a new flavor – who cares?

Salt and pepper to taste

Place ribs in large baking pan with deep sides [3” or deeper]

Salt and pepper ribs pretty heavily

Mix seedless jelly or jam and BBQ sauce thoroughly

Pour over ribs

Cover pan tightly with foil

Place in hot or cold oven with temp set at 350 degrees

Cook for two hours – do not open oven - do not peek – “a watched pot never boils”

Turn oven off and leave until you are ready to serve

BBQ rice

Two cups rice

4 cups water

1 chopped onion, mushrooms, frozen peas? – pick stuff you like in rice

Salt to taste

½ stick of butter – do not use margarine for anything I can think of – maybe to grease a wheel?

Cook the rice until water is gone [use Uncle Ben's long grain rice – not instant!]

Transfer to serving dish

Cover with foil and put in a place it will stay warm – leave on top of stove?

Use the BBQ sauce from the ribs as rice gravy after removing it's grease.*

*An easy and quick way to remove grease is to put the sauce into a deep bowl, let it set for 30 minutes or so, lay pieces of sandwich bread one at a time until that piece of bread absorbs all of the grease it can, flip it with tongs and do the other side. After several pieces of bread you will have almost no grease left].

My favorite way to get all of the grease out of gravy or a sauce is to refrigerate it in a bowl for an hour. The grease will rise to the top so that you can remove it with a spoon.

New find for cooks – go to the Chef Store in Myrtle Beach. It is like a Costco on steroids!!