

Bar U Secret Ribs – (from Deb & Ken Pigeon, Bar-U Ranch)

5 lbs pork ribs

1 cup brown sugar

1 tsp salt

1 tbsp chili powder

1 tbsp paprika

opt (1 tbsp) celery seed

Cut ribs & put in roasting pan. Cover with dry mix.

Cook covered at 250 - 300 for 2 to 3 hours.

Stir occasionally.

Then pour juice & all into large pan so ribs spread out well. Turn oven to 400 and brown the ribs for about 20 mins. Stir every ten minutes and watch so they don't burn.

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