

Back Ribs

Cut From:
Ribs

\$5.29 / lb + tax

Best Prepared

- Smoked
- Seared on hot grill and then roasted in the oven or indirect heat

Meal Suggestion:

- Canyon Meadows Ranch BBQ Beef Back Ribs (see recipe card)

Canyon Meadows BBQ Beef Back Ribs

Serves: 3-4 People

Prep time: 10-15 Minutes

Cook Time: Aprox. 4 hours

Ingredients:

- 1 rack of Canyon Meadows Ranch beef back ribs
- Salt
- Pepper
- Your preferred barbeque sauce

Directions

1. Preheat oven to 250 degrees F.
2. Cut rack of ribs in half
3. Salt and pepper, and wrap in aluminum foil
4. Bake in oven for 4 hours
5. Remove ribs from oven and place on grill to sear for 3 minutes each side
6. Baste ribs with BBQ sauce and grill 2 minutes each side
7. Enjoy!

Tips:

- Watch ribs closely during final BBQ sauce step in order to prevent burning
- Using the broiler feature on your oven can substitute for grill in step 8. But make sure to watch closely to prevent burning!