

# Barbequed Ribs

Two day ribs, but worth the effort. Baked and marinated with a rub overnight, then grilled with barbecue sauce.

#### Ingredients

- · 4 pounds baby back pork ribs
- 4 cloves garlic, sliced
- 1 tablespoon white sugar
- 1 tablespoon paprika
- 2 teaspoons salt
- 2 teaspoons ground black pepper
- 2 teaspoons chili powder
- · 2 teaspoons ground cumin
- 1/2 cup dark brown sugar
- 1/2 cup cider vinegar
- 1/2 cup ketchup
- 1/4 cup chili sauce
- 1/4 cup Worcestershire sauce
- 1 tablespoon lemon juice
- · 2 tablespoons onion, chopped
- 1/2 teaspoon dry mustard
- 1 clove crushed garlic

#### **Directions**

- 1. Preheat oven to 300 degrees F (150 degrees C). Place ribs on a rack in a shallow roasting pan. Scatter 4 cloves of sliced garlic over ribs. Cover, and bake for 2 1/2 hours. Cool slightly.
- 2. In a small bowl, mix together white sugar, paprika, salt, black pepper, chili powder, and ground cumin. Rub spices over cooled ribs. Cover, and refrigerate overnight.
- 3. In a small saucepan, mix together brown sugar, cider vinegar, ketchup, chili sauce, Worcestershire sauce, lemon juice, onion, dry mustard, and 1 clove garlic. Simmer over medium-low heat, uncovered, for 1 hour. Reserve a small amount for basting; the remainder is a dipping sauce.
- 4. Preheat grill for medium heat.
- 5. Place ribs on grill. Grill, covered, for about 12 minutes, basting with the reserved sauce, until nicely browned and glazed. Serve with remaining sauce for dipping.

## Baked Zucchini

It's a great side dish with many entrees.

#### Ingredients

- · 2 medium zucchini, cut into 1/4-inch slices
- · 2 tablespoons butter or margarine, melted
- 1 tablespoon minced fresh oregano
- 1/4 cup grated Parmesan cheese
- salt and pepper to taste

### **Directions**

In a bowl, toss the zucchini, butter and oregano. Arrange in a single layer on a greased baking sheet or shallow baking dish; sprinkle with Parmesan cheese. Bake, uncovered, at 350 degrees F for 35-40 minutes or until golden brown. Season with salt and pepper.





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Wednesday, April 13 thru Tuesday, April 19, 2011.

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