



GRILLE & CAFÉ-BAR
Banquet Events in the McNeil Room

Low 'n' Slow
Braised BBQ Ribs Recipe

Serves 4 people.

4 lbs. of Pork Baby Back Ribs

1 lemon (juice of one lemon)

1 cup of chopped onions

1 cup of diced carrots

1 cup of diced celery

3 bay leaves

3 cloves of garlic

1 teaspoon of thyme leaves

1 teaspoon of black pepper (whole)

1 tablespoon of salt

1 tablespoon of pickling spice 202

2L of water

2 cups of Bulls Eye BBQ Sauce

Oven 375° F cooked slowly for approx. 3 hours.

Heat Oven to 375.

Combine all ingredients except ribs in a large roasting pan.

Heat to a simmer, stirring to combine ingredients.

Put ribs in pan and place in oven for *3 hours,

Turn occasionally.

** Cooking low and slow ensures for a very tender, juicy end product.*