



THE MEAT HOUSE: 60+ Minute Recipe

Your Neighborhood Butcher

THE MEAT HOUSE BABY BACK RIBS

Yields: 4 Servings

- 1 rack Meat House baby back ribs – cut into two half racks
- 3 cans beer – chef's choice
- 1 gallon water
- 2 oz. chili powder
- 2 oz. garlic powder
- 1 oz. salt
- 1 oz. pepper
- Big Moe's BBQ Sauce

Instructions

Combine all ingredients except BBQ sauce in a large pot and bring to a rapid boil. Maintaining boil, submerge ribs in pot and cook for 1 hour, stirring occasionally. After boiling, remove ribs and let stand at room temperature for 10 to 15 minutes. Glaze ribs with Big Moe's BBQ sauce. Finish ribs by grilling on medium/low heat for 10 to 15 minutes.



For store locations, recipe ideas or to shop online visit:

www.TheMeatHouse.com