

Pork Ribs

The rib recipe is super easy:

1. Slice rib racks (I always buy pork back ribs) into 2 or 3-rib servings. Bring to a boil and simmer for 30-45 minutes.

2. Remove from water and place on a baking sheet. Baste with:

1/4 cup molasses

1/4 cup bar-b-q sauce

1 tbsp chili powder

1/2 tsp dried thyme leaves

1/2 tsp salt

3. Bake at 400F until a dark glaze forms - about 15 minutes. It's not necessary to turn ribs if using the oven. You can alternatively barbecue them uncovered for 8-10 minutes on medium heat turning ribs often.