



## CONTRACTOR JOHN INC.

At this time of year if you are anything like me you are longing for something on the BBQ grill. There isn't anything that tastes as good as something grilled on a CHARCOAL grill, pardon me gas users. Below is a mid-winter oven recipe that will feed your BBQ craving.

This month I am sharing my famous BBQ Rib Recipe with all of you. There are 2 phases the rub phase and the cooking phase. Let's start with the magical rub.

### **For the Rub combine:**

2 Tablespoons each; granulated sugar. Brown sugar, salt

4 Teaspoons ground paprika

1 Tablespoon chili powder

2 ¼ Teaspoons each; pepper, mustard powder, onion powder, garlic powder, cornstarch

1 ½ Teaspoons ground red pepper

¾ Teaspoon ground cinnamon

Combine all the above ingredients in a sealable bowl (I often double the batch) and mix well. Lay out saran wrap on the countertop and place the slab in the middle of it and coat it generously. Fold the saran wrap over the slab, place on a sheet pan and refrigerate for a minimum of 4 hours, overnight is best.

Use a 2.5" to 3" deep pan to cook the ribs in. Pour into your cooking pan 1 1/2 cups of white distilled vinegar and 1 cup of water. Then unwrap the meat and place 3 slabs of ribs into the pan, leaning them ½ way against each other. Cover tightly with tin foil and place in 350 over for 1 hour and 45 minutes. Remove from oven and uncover being careful of steam while uncovering. Let the ribs sit for 10 minutes, while your oven broiler heats up on the high setting. Carefully lift slabs one at a time and place on a flat baking sheet and brush on your favorite sauce. Place them under the broiler until sauce is bubbling.

I suggest you serve them with your favorite cole slaw and my favorite curly fries and toasted garlic cheese bread. You will need plenty of napkins to enjoy the best winter ribs you have ever eaten!

**Enjoy.... Contractor John**