

### **Baby Back Ribs**

This recipe is for all types of ribs and grills. The grills are charcoal, propane, or stove tops. For charcoal and propane chipped wood may be used to give the ribs a smoked flavor. For propane use a metal chip wood box. For charcoal, place chipped wood directly on the charcoal. The wood chips should be soaked in water for 24 hours.

#### Ingredients:

- Ribs (3 racks of baby back ribs. I buy a package at Costco).
- Garlic salt
- Pepper
- BBQ Sauce

Cut the slabs in half (1-3 slabs or racks of ribs). I cut the slabs in half so they will fit in my pot. Place the ribs (meat side up) in a pot of water. Boil the ribs for one and one half hours. The lid is optional. This will tenderize and cook the ribs.

After the ribs are boiled for 1 and 1/2 hours, place the ribs on a cutting board with the meat side up. Let drain and add garlic salt and pepper to taste. Let the ribs set for at least 5 minutes. Next, cook the ribs on the grill.

Place the ribs on the heat with the meat side down towards the heat. Put BBQ Sauce on the bones side. This should be the side that is up. Close the lid on the charcoal or propane grill.

Turn the ribs every two minutes. This is more critical when cooked over charcoal due to burning. For propane and stove top cook on medium/high heat. When turning the ribs, place BBQ Sauce on the rib side that is up.

This should be done twice. The ribs are to be cooked for total of 8 minutes (4 minutes on each side).

Note - The ribs do not have BBQ Sauce on the meat side down for only the first time.

Note - For BBQ Sauce use your favorite sauce. I recommend the "Texas" Sauce at El Paso BBQ.

Note - Turn ribs using tongs.

Serve ribs with your favorite rib sauce.

Mike