



ORIGINAL RIBS (Ternes Family, Calgary)

We prefer baby back ribs, however, lean spareribs or beef ribs also work great and are sometimes priced more affordably.

Boiling is not required if the ribs are freshly cut and have not been frozen. If you are cooking beef ribs, using a sharp knife, remove excess skin/fat from the backside of the rack prior to boiling. Boil until the meat drops down from the edge of the bone. Drain.

- Preheat oven to 350 degrees fahrenheit.
- Put the ribs into a roasting pan and pour Cattle Boyz sauce over them, covering them completely.
- Every 15-20 minutes in the oven, take out and baste with Cattle Boyz sauce.
- The ribs should be dark, dark brown when ready. Cooking times will vary from product to product.
- Remove from the oven and ENJOY!