



Marion Katherine's Ribs

Ingredients

- Ribs (Pork or Beef)
- Green Pepper
- Red Pepper
- Yellow Pepper
- Orange Pepper
- Red Onion
- Vidalia Onion
- Yellow Mustard
- Smokey Grilled Seasoning
- Brown Sugar
- BBQ Sauce (*Suggested: Baby Ray's*)

Marinating Instructions

- Roll out enough aluminum foil to completely cover your slab of ribs
- Spread sliced peppers and onions on the foil
- Smooth yellow mustard over one side of the meat, sprinkle with smokey grilled seasoning and rub it into the meat. Then sprinkle with brown sugar
- Repeat these steps on the other side of the meat
- Lay ribs on top of the peppers and onions and then add another layer of pepper onion mixture on top of the ribs
- Completely wrap the ribs in the foil and place in the refrigerator for 2 – 3 days

Cooking Instructions

- Preheat oven to 275 degrees
- Cook wrapped ribs on a flat pan for 4 hours
- After 4 hours remove ribs from the oven and allow them to rest for one hour
- Remove all peppers and onions and puree them in a food processor
- Combine BBQ sauce and pureed peppers and onions in a sauce pan and simmer
- Slice ribs by individual bones and dip into BBQ Sauce
- Place in a deep pan and put in the oven covered with foil for approximately 30 minutes. After 30 minutes remove the foil and allow ribs to caramelize (approx. 10 mins.). Baste as desired.

