

Show 42: *The Thrill of the Grill*

Ribs

Grilled Texas-Style Beef Ribs - 4 Servings

The slightly sweet grilling sauce gives a Texas twist to these back ribs. As usual in the Lone Star State, most of the cooking is done before the sauce is slathered on. Be generous with the slathering, however, and be ready to serve more of the sauce on the side.

Ingredients

1 - 4 pounds beef back ribs (about 8 ribs)*
1 teaspoon salt

1 teaspoon black pepper
1 large onion, finely chopped
1/2 cup honey
1/2 cup catsup
1 4-ounce can diced green chili peppers, drained
1 tablespoon chili powder
1 clove garlic, minced
1/2 teaspoon dry mustard

Directions

1. Trim fat from ribs. For rub, stir together the salt and black pepper. Sprinkle mixture evenly onto both sides of the ribs; rub into surface.
2. In a grill with a cover arrange preheated coals around a drip pan. Test for medium heat above the pan. Place the ribs on the grill rack directly over the drip pan. Cover and grill for 1 to 1-1/4 hours or until the ribs are tender. Add more coals as needed.
3. Meanwhile, for sauce, in a small saucepan stir together the onion, honey, catsup, chili peppers, chili powder, garlic, and dry mustard. Cook and stir over low heat for 10 minutes. About 10 minutes before the ribs are finished grilling, brush sauce generously over ribs. Continue grilling until glazed. Pass remaining sauce. Makes 4 servings.

*Note: Ribs may be purchased and grilled either in a rack or cut into individual ribs. If left as a rack, cut into individual pieces to serve.

KC Barbecued Ribs - 4 Servings

Natives of this Missouri city insist that the smoky, wood-infused barbecue of their hometown is the best. These ribs are a lip-smacking example

Ingredients

1 cup water
1 cup catsup
2 tablespoons vinegar
1 tablespoon sugar
1 tablespoon Worcestershire sauce
1 teaspoon celery seed
1/4 teaspoon bottled hot pepper sauce
3 pounds pork loin back ribs or meaty spareribs (2 strips)

Directions

1. For barbecue sauce, in a saucepan combine water, catsup, vinegar, sugar, Worcestershire sauce, celery seed, and bottled hot pepper sauce. Heat to boiling; reduce heat. Simmer, uncovered, for 30 minutes, stirring occasionally.
2. Sprinkle ribs with salt and pepper. Lace ribs, accordion style, onto a spit rod, securing with holding forks. Test balance. Arrange medium-hot coals around a drip pan; test for medium heat where meat will be.
3. Attach spit, turn on the motor, and lower grill hood. Let ribs rotate over drip pan for 1-1/4 to 1-1/2 hours or until well-done, brushing ribs with sauce the last 15 minutes of cooking. To serve, remove the meat from the spit. Makes 4 servings.

Indirect grilling: Prepare sauce and ribs as directed. In a covered grill arrange medium-hot coals around a drip pan. Test for medium heat above the drip pan. Place ribs, fat side, up on the grill rack over the drip pan but not over the coals.

Lower grill hood. Grill ribs for 1-1/4 to 1-1/2 hours or until well done, brushing often with sauce during the last 15 minutes of cooking.

ANNABEL'S BABY BACK RIBS

Provide knives so your guests can slice the sections into individual ribs. Have lots of damp paper towels on hand.

3 racks of baby back ribs, 2 to 2 1/2 pounds each

Salt and freshly ground black pepper, to taste

1 1/2 to 2 cups [Party Barbecue Sauce](#)

2 to 3 tablespoons chopped flat-leaf parsley

1. Preheat oven to 350°F. Place ribs, meat-side up, on 2 baking sheets. Sprinkle with salt and pepper. Bake 30 minutes.

1. Brush 1/4 cup barbecue sauce over each rack of ribs; bake for 20 minutes. Brush another 1/4 cup sauce evenly among all 3 racks; bake 20 minutes more. Repeat, using 1/4 cup sauce among all 3 racks; bake for 30 minutes.

2. To serve, cut each rack into thirds and arrange on a large decorative platter. Moisten with a little warm barbecue sauce. Sprinkle with chopped parsley to garnish.

Makes 8 servings.

Seared shrimp

Rosemary grilled chicken'

Chipotle corn on the cob

S'mores

Orange lemonade

Butter lettuce salad

Lemon mustard potato salad