



BBQing the RAMS

COMMUNITY[®] COFFEE BBQ SAUCE

YIELDS: 4 CUPS

INGREDIENTS:

1/4 C	OLIVE OIL
1/2 LB	ONION, CHOPPED
1 OZ	GARLIC, CHOPPED
2 RIBS	CELERY, CHOPPED
1/2	GREEN BELL PEPPER, CHOPPED
4 C	COMMUNITY [®] COFFEE, BREWED
1 BOTTLE	KETCHUP
1/2 C	MOLASSES
2 TBL	PAPRIKA
1 TBL	KOSHER SALT
1 TSP	BLACK PEPPER
2 TBL	WORCESTER SAUCE
1 C	WHITE VINEGAR

METHOD:

- IN A LARGE POT, HEAT OLIVE OIL ON HIGH HEAT
- ADD ONION, GARLIC, CELERY, AND BELL PEPPER AND SAUTE UNTIL LIGHTLY BROWNED
- ADD COFFEE, BRING TO A BOIL; REDUCE FOR 15 MINUTES
- ADD REMAINING INGREDIENTS AND BRING TO A BOIL
- ONCE BOILING, COVER MIXTURE AND REDUCE HEAT TO MEDIUM. SIMMER FOR 30 MINUTES STIRRING OCCASIONALLY
- REMOVE FROM HEAT, PUREE WITH STICK BLENDER ENSURING NO CLUMPS



ST. LOUIS STYLE RIBS

METHOD:

- PREHEAT OVEN TO 300°
- PLACE 3 RACKS OF RIBS ON A SHEET TRAY
- SEASON EACH RACK OF RIBS WITH 2 TBL OF BURGER SEASONING ON MEAT SIDE ONLY, COATING EVENLY
- WRAP **ENTIRE** TRAY TIGHTLY WITH PLASTIC WRAP, THEN TIGHTLY WRAP WITH FOIL COVERING ALL PLASTIC WRAP
- BAKE IN OVEN FOR 1 HOUR; TURN TRAY, BAKE FOR 1 MORE HOUR
- REMOVE FROM OVEN. PUT 4 SMALL SLITS THROUGH THE FILM **AND** FOIL, ONE AT EACH CORNER OF THE TRAY
- COOL AT ROOM TEMPERATURE FOR ONE HOUR