

## ***All American Beef or Pork Ribs***

Serves 4 - 6

Ingredients:

5-6 pounds ribs (We like St. Louis style pork, or beef) trimmed of fat, and cut into 2-4 rib sections.

-Black Sheep's "**Mamou's**" (mild) or "**Pa Buck's**" (smokey & spicier)  
Grilling & Dipping Sauce

Preheat oven to 500 degrees. Lay out double thickness of Heavy duty foil large enough to make an envelope to close around a double layer of your ribs. Slather ribs completely with "**Mamou's**" or "**Pa Buck's**" sauce. Put ribs in foil on a baking sheet, add more "**Mamou's**" or "**Pa Buck's**" and fold foil together to close tightly.

Bake 30 minutes @ 500, lower heat to 300 and bake 2-2 ½ hours more. Check for tenderness, cook longer if needed. Serve with more "**Mamou's**" or "**Pa Buck's**" for dipping!

Wine suggestions: Syrah, a BIG Zinfandel, Petite Syrah or a dry Rosé.