

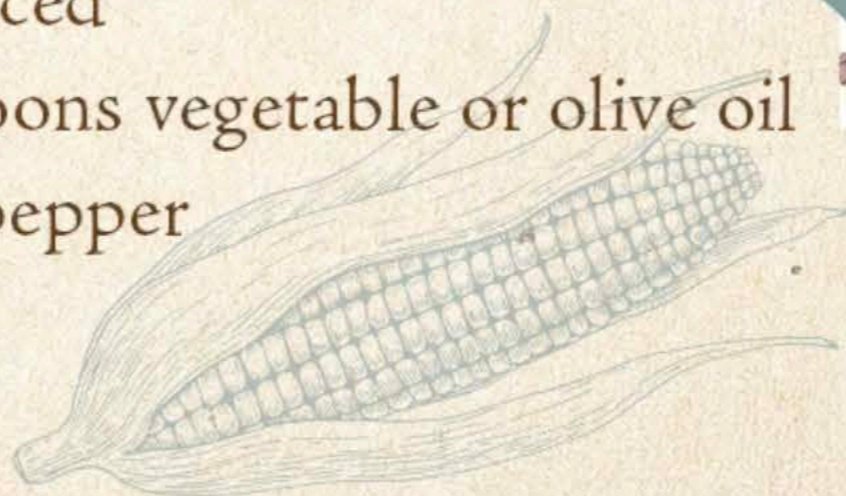
FR. TOM'S BBQ BABY BACK RIBS WITH CORN SALAD

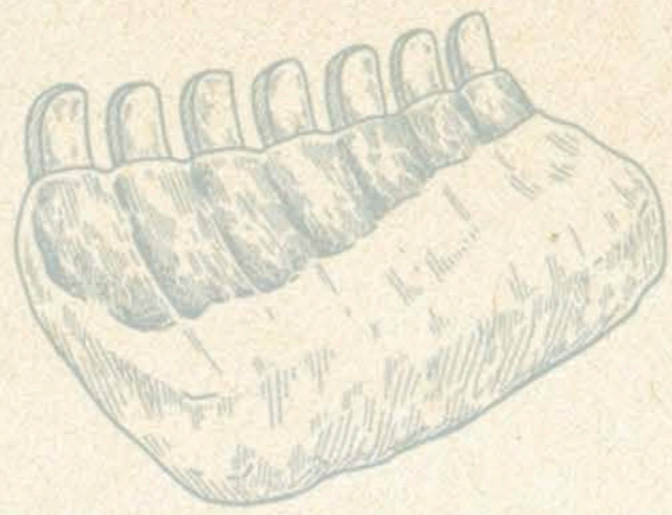
Ribs Ingredients:

- ✦ Rack of pork ribs
- ✦ $\frac{2}{3}$ cup BBQ sauce
- ✦ $\frac{1}{4}$ cup salt
- ✦ $\frac{1}{4}$ cup pepper
- ✦ 1 jalapeño, seeded and halved
- ✦ 1 yellow onion, sliced
- ✦ 3 cloves of garlic, smashed
- ✦ 3 sprigs of fresh rosemary

Corn Salad Ingredients:

- ✦ 1 can (14 ounces) black beans, rinsed and drained
- ✦ 2 cups frozen corn kernels
- ✦ 1 small red bell pepper, seeded and chopped
- ✦ $\frac{1}{2}$ red onion, chopped
- ✦ 1 jalapeño pepper, seeded and chopped
- ✦ 2 scallions, chopped
- ✦ 1 lime, juiced
- ✦ 2 tablespoons vegetable or olive oil
- ✦ Salt and pepper





FR. TOM'S BBQ BABY BACK RIBS WITH CORN SALAD

Ribs Instructions:

1. Preheat oven or grill at 250 degrees. Place raw rib rack on a large swath of aluminum foil.
2. Salt and pepper rub both sides of the rib rack. Place sliced onion, sliced garlic, halved & seeded jalapeno pepper and rosemary sprigs in the hollow of the ribs and tent/seal the foil for slow roasting.
3. Slow roast the ribs at 250 degrees for 2 hours.
4. Remove from the oven or grill and collect the drippings from the ribs and transfer to a skillet along with $\frac{2}{3}$ cup of bottled BBQ sauce. Heat the BBQ sauce and drippings on a medium flame and stir to combine.
5. Heat oven at 400 degrees. Brush the mixture evenly onto both sides of the rib rack and return to hot oven or grill for 10 minutes to caramelize. Enjoy!

Corn Salad Instructions:

1. Combine all ingredients in a bowl.
2. Let stand at least 15 minutes for corn to fully defrost and flavors to combine, then toss and serve. The corn will also place a quick-chill on this easy side-salad as it defrosts - no need to refrigerate!

