



BODACIOUS BOVINE RIBS

- 2 cups orange juice
- 1/2 cup extra virgin olive oil
- 1/2 cup balsamic vinegar
- 1/2 cup Worcestershire sauce
- 1 Tbs. garlic salt
- 1 Tbs. dry mustard
- 1 tsp. paprika
- 1 tsp. Mexene chili powder
- 1 tablespoon brown sugar
- 1 tsp. Louisiana hot sauce

2 to 3 racks of beef ribs

Peel off the membrane on the backside of the rack for more tender ribs using a towel or paper towel to grip the membrane.

Mix all ingredients together except ribs. Place ribs in dish or sealable plastic bag and marinate in refrigerator for 4-6 hours. Drain ribs and set aside until they are room temperature. Put marinade in a saucepan and boil for at least 10 minutes. Cool and set aside to use for basting.

Cook ribs on oiled grill with low-medium indirect heat for 1 hour, basting very frequently with the marinade. Put on heavy duty aluminum foil, baste lavishly, seal foil and set on indirect heat in barbecue for 10-15 minutes.

Open foil packages at the table and dig in.

Serve with Cattlemen's Authentic Smoke House barbecue sauce on the side.

Serves 6-10

