



Grandma Jackson's Special BBQ Rib Recipe

Brought to you by Cut Rite Meats Your Friendly Neighbourhood
Local Butcher Shop

Visit www.cutritemeats.com our Cut Rite Online Butcher Shop for top quality Alberta Beef & Alberta Pork Ribs.



Succulent and tender ribs from our family to yours!

Grandma's simple BBQ Rib Recipe is amazing. She used to make this for us in Acme, Alberta. Ingredients everyone has in their kitchen pantry.

You know they are done when they fall off the bone. You are going to love them.

From our home to yours - ENJOY!

- 1 Tbsp. Canola oil
- 1 Onion Chopped (1/2 to brown on stove
1/2 for oven)
- 1 Cup Celery Chopped

Sauce ingredients

- 1 Clove Garlic
- 3 Tbsp. Vinegar
- 1 Tbsp. Sugar
- 1 Tbsp. Worcestershire Sauce
- 1 Tbsp. Mustard
- 1 Tsp. Salt and Ground Pepper to taste
- 2/3 Cup Ketchup
- 1/3 Cup Water

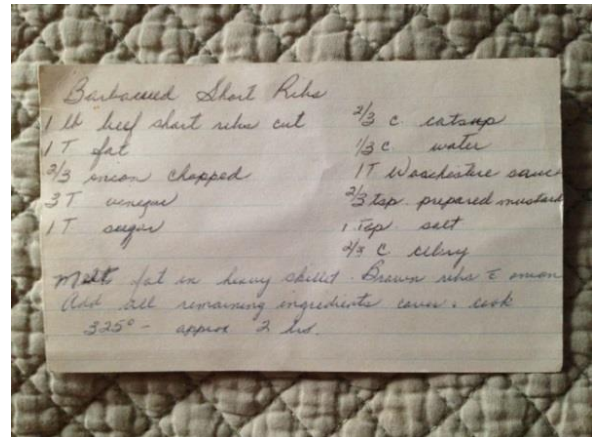
Cook on Stove

Brown Ribs & half onion in Roasting Pan on Stove.
Mix Sauce ingredients together.

Bake in Oven

Add half of sauce and half of chopped celery and onion to roasting pan. Bake at 325 degrees for 1 hour.
Turn ribs and add rest of sauce and celery and onions bake for 1 more hour.

Total baking time approximately 2 hours at 325 degrees.



Grandma Jackson's very own original recipe

From our Family to Yours: Thank you for shopping at Cut Rite Meats!

Cut Rite Meats, Calgary and Area's Friendly Neighbourhood
Local Butcher Shop, 2424 50 St SE Calgary, AB T2B 1M7

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