

Title:

11 Tips to Making the Best Pork Ribs

Word Count:

452

Summary:

Tips on barbecuing

Keywords:

Barbecue, barbq, bbq, sauce, ribs, rib, texas, mike, homemade, best

Article Body:

Barbequing can be a risky business. You invite your friends and family over for some home-cooked

Even for seasoned Barbecue vets, getting your meat consistently good is something that can be

1. Purchase ribs that are evenly covered in meat. In other words, don't buy a slab that is
2. Allow for one pound of ribs per guest. This is a generous helping but for more impressive
3. When preparing the meat, make sure you remove the membrane on the underside of the ribs
4. Always marinate your ribs in the refrigerator, not at room temperature.
5. Don't even think about boiling those ribs! Above all else, boiling the meat causes it to
6. Before placing your ribs on the grate for Barbecuing or smoking, make sure you coat the
7. Barbecuing demands constant attention! As soon as it goes on your grate, stay close by a
8. Put down that fork! Always use tongs to handle your meat once it's on the grate. Why pier
9. If you're going to baste during cooking stay away from anything with sugar in it. Your be
10. Only lay on the BBQ sauce in the last 20-30 minutes of cooking. Any sooner than that and
11. Let the ribs cool for 10-15 minutes before you serve them up. This is just a courtesy --

Now the only thing left to do is to go out and implement these tips. Happy barbecuing!!

Article Provided by Michael (Texas Mike) Krishman. For more information on how to make the bes

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