

TISCHLER'S MARKET

Meat | Seafood | Deli

Choice & Prime Steaks, No Growth Hormones, No Antibiotics

BBQ RIBS

1. Pre-heat grill on high (400-450°F)
2. Remove ribs from packaging
3. Season ribs with salt and pepper on both sides
4. Sear ribs on high for approximately 4 minutes per side
5. Remove ribs from the grill and reduce heat to medium/low (250-275°F)
6. Smother ribs in your favorite BBQ sauce and wrap them in aluminum foil
7. Double wrap ribs with foil and make sure they are sealed tight
8. Return ribs to the grill for approximately 1.25 hours, flipping them every 15 minutes
9. Remove ribs from the grill and check to make sure they are tender and moist
10. Remove ribs from the foil, add more BBQ sauce, and place them directly on the grill for another 3-5 minutes

15412 S. Route 59, Plainfield, IL 60544
(815)267-3146
tischlersmarket.com