



JACK & PAT'S

Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

House Ribs

Season ribs by rubbing with garlic pepper and lemon pepper (or any other pork rub). Place each slab in a shallow baking pan side to side and making sure they are not on top of each other. Add 1 cup of water to pan and seal tightly with foil.

Bake for 2 hours at 350 °F.

Remove from oven. Drain juices and put barbeque sauce on ribs if desired. Bake another 20 minutes to set the sauce. May also put on the grill to set the sauce.

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