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BBQ Ribs with Cheesy Baked Potatoes

Prep Cook Time: 1 ½ hours

SERVES 4

Ingredients:

3-4 lbs. Pork spareribs
3 cubes beef bouillon
1 bottle BBQ sauce
4-6 potatoes
Aluminum foil
Butter
Salt
Pepper
Barber's Dairy Sour Cream
1 cup shredded cheddar cheese

Steps

1. Place ribs in a large pot of water with 3 beef bouillons. Bring to a boil, then reduce heat to low and cook for 1 hour. Drain. Fire up the grill; place on the grill, basting with BBQ sauce. Cook until browned. Can place on cookie sheet and broil to brown, turning once.
2. Heat over to 400 degrees. Wrap potatoes in foil. Bake for 1 hour. Serve with butter, shredded cheese, Barber's Dairy Sour Cream, salt and pepper.