



Clarified Barbecue Ribs

Ingredients

Rack of short ribs
4 tablespoons Grassland clarified butter
1 cup barbecue sauce
Seasoning salt to taste
Cajun seasoning to taste

Directions

1. Preheat oven to 300 degrees.
2. Place rack in foil-lined pan and place ribs, bottom-side down.
3. Add seasoning salt, Cajun spice and 2 tbsp. clarified butter over all exposed parts of the meat.
4. Cook in oven for about 25 minutes, and then add $\frac{3}{4}$ cup barbecue sauce. Cook for another 30 minutes.
5. Flip ribs over and add 2 tbsp. clarified butter to exposed meat. Add additional seasoning if desired and spread remaining barbecue sauce over ribs.
6. Cook 30 minutes, then flip ribs over again. Cook about 10-15 more minutes until meat is fully cooked.

Ingredients can also be used to create delicious grill-cooked ribs!