

Roasted Baby Back Ribs ... YUM!

THE *Dish*
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Dear Friends,

Be the hero over July 4th and all summer long with Roasted Baby Back Ribs! They are super easy and are jaw-dropping delicious! The best thing is that you can prep everything in advance, put them in the oven, and just leave them roasting on low heat all afternoon while you go out and have fun! That's what I did last year. They cooked for hours — even longer than the recipe calls for — while we played golf. Served with Barbecue, [Succotash](#), and [Jalapeño Cornbread](#), and you have the perfect July 4th dinner!

In this week's [10-minute video](#), I show you just how easy the ribs and sauce recipes are. One thing to note. I realized when I watched the video that I forgot to

cover the ribs. (I did go back and do this). You want to cover tightly and re-check the chicken broth after a couple of hours to make sure it doesn't get cooked off. If it cooks down, add a little more.

I also realized that I mention the Blueberry Muffin video, which I haven't posted yet. I'll be back to you with that soon. I'll post that along with the Jalapeño Cornbread video before the 4th so you can see how easy it is to make these family favorites for an all-star July 4th lineup!



Now I'm off to make my Sausage and Egg Casserole. So that everyone can have breakfast when they'd like, I make the casserole in muffin tins and freeze for individual servings that can be popped into the microwave. Add a little fruit and a blueberry muffin and breakfast is OYO while I'm enjoying another cup of coffee on the porch ... *effortless!*

From our home to yours,

Dee Dee

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Roasted Baby Back Ribs with Sauce

SERVES 8-10



INGREDIENTS

6 lbs baby back pork ribs, 3 racks
Olive oil
1 tbsp cumin
1 tbsp oregano
2 tsp onion powder
1 tbsp salt
2 tsp freshly ground pepper
2 tsp chopped fresh rosemary
3 tbsp light brown sugar
3 tbsp sugar
6 cups chicken broth

[Printer-Friendly Recipe](#)

BARBECUE SAUCE

1 cup ketchup
2½ cups apple cider vinegar
2 tbsp Worcestershire sauce
6 tbsp light brown sugar
1 tsp salt
2 tsp pepper
2 tsp onion powder
4 tsp mustard powder
2 tsp garlic powder

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“Such a fun week! Yummy food! I want to be a Dalrymple the week of 4th!”

SUNNY

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