

THE *Dish* effortless ENTERTAINING®

May 26, 2021

“I love your videos – especially cooking demos – your ribs are the best ever! I had tried many previous recipes and none satisfied our taste for good ribs. My husband said these ribs were as good as any he has ever had at any restaurant that specialized in baby back ribs. Your sauce recipe is great also!”

CATHY

Dear Friends,

Take two! Sending a video and recipe I shared last year so you can be the hero this Memorial Day 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! As you'll see in the video, this is what I do! They cooked for hours — even longer than the recipe calls for — while we play golf. Served with Barbecue, [Succotash](#), and [Jalapeño Cornbread](#), and you have the perfect dinner!



In this [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 hope you have a wonderful Memorial Day with family and friends!

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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“Thank you for your darling posts and for sharing plans for your dear family and friends. Rally helps me pull things together!”

MARCY

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