



May 20, 2025

“I love your videos — especially your 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,

Memorial Day will be here before you know it and you can be the hero with with EE's 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! They cook for hours while you're on the golf course or pickleball courts! Served with [Succotash](#) and [Jalapeño Cornbread](#), and you will serve the perfect dinner!

We're also including the recipes for all who missed these in the last newsletter. Talk about being the hero!!

Dee Dee

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

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

Printer-Friendly Recipe



In case you missed it . . .

Recipes from the last [The Dish](#) below!



[Cucumber Spread](#) • [Cucumber Dip](#) • [Layered Hummus](#)

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