

Famous Dave's® GRAB AND GRILL RIBS

Preparing Award-Winning Ribs is both an art and a science and it takes years to perfect.

This slab of Award-Winning Ribs will give you the head start. The key to great tasting ribs is to smoke them low and slow, that means at a low temperature for a long period of time. We did just that when we smoked these ribs for over 3 hours at 225 degrees F. All that stands between you and Award-Winning Ribs is the final preparation.

Preparing Award-Winning Ribs

is both an art and a science and it takes years to perfect. This slab of Award-Winning Ribs will give you the head start. The key to great tasting ribs is to smoke them low and slow, that means at a low temperature for a long period of time. We did just that when we smoked these ribs for over 3 hours at 225 degrees F. All that stands between you and Award-Winning Ribs is the final preparation.

Reheating & Preparation Instructions:

Preheat in oven then to the Grill (recommended):

Preheat oven to 250 degrees F.
Remove the pouch from ribs and place ribs in foil (this helps keeps moisture in the ribs).
Place ribs on baking sheet then in preheated oven for 75-90 minutes. Bring internal temperature to 160 degrees F.
Remove ribs from oven, remove foil. Place ribs on HOT grill with bone side down and allow the heat to cook and slightly char the membrane which is found on the bone side of the ribs; your hot grill will flame kiss the ribs, that's OK, our ribs like a hot kiss.
After about 90 – 120 seconds brush Famous Dave's Rich & Sassy BBQ Sauce on the top (meat side) of the ribs, then turn ribs over and place on grill meat side down for 30 – 60 seconds. At this time you are caramelizing the BBQ Sauce to the Ribs. (If you like your ribs naked, don't add the BBQ Sauce, but do flip the ribs to the meat side).
While the meat side is caramelizing add some Rich & Sassy BBQ Sauce to the bone side of the ribs. Flip

back over for another 30 – 60 seconds and remove.

Carefully cut the ribs (practice makes perfect) and serve.

Sometimes you won't have time or access to an oven to preheat your ribs. Don't worry, these Award-Winning Ribs can go straight from the package to the grill,

Straight to the Grill:

Remove Ribs from foil.
Place ribs on grill using indirect heat. If using a gas grill do not place of burner, if using charcoal have briquets to one side, ribs on the other. The grill temp should be around 250 – 300 degrees F.
Cover Grill
Allow ribs to warm for 30 – 45 minutes or until internal temperature reaches 160 degrees.
Once ribs are at 160 degrees – follow directions as outlined in previous section to finish the ribs.

At Famous Dave's we finish all the ribs we serve on a grill to make our ribs truly Award-Winning. At home you might not have access to a grill or time to fire it up, but still want some Award-Winning Barbecue. To make this work we are going to finish the ribs under the broiler in your oven.

Oven only:

Preheat oven to 250 degrees F.
Then remove the pouch from ribs and place ribs in foil (this helps keeps moisture in the ribs). Place ribs on baking sheet then in preheated oven for 75-90 minutes.
Remove ribs oven and remove foil.
Turn on oven broiler to high.
Place Ribs on broiling pan meat side down and place in oven under broiler for 3 – 5 minutes. All

ovens/broilers are different and results will vary. The membrane on the ribs will heat up and break up.
Remove ribs from oven, bone side down, brush Famous Dave's Rich & Sassy BBQ Sauce on meat side.
Return to oven and place under broiler for 2 -3 minutes or until BBQ Sauce 'caramelizes' on meat (you might see it bubble onto the meat).
Remove ribs from oven, cut and serve.

Oven only no broiler:

Preheat oven to 250 degrees F.
Remove the pouch from ribs and place ribs in foil (this helps keeps moisture in the ribs).
Place ribs on baking sheet then in preheated oven for 90 – 120 minutes. Bring internal temperature to 160 degrees F.
Remove ribs from oven, remove foil.
Brush Famous Dave's Rich & Sassy BBQ Sauce on the meat side of ribs.
Return to oven for 5 minutes to get BBQ Sauce warm.
Remove ribs from oven, cut and serve.

Shhhhhh. Don't let Dave know about this next one:

Microwave:

These Award-Winning Ribs are fully cooked. While we don't recommend simply heating them up in the microwave, it can be done.
Remove Ribs from bag.
Cut the ribs before heating and place evenly on microwave safe dish – this helps provide even heating.
Warm on high for 2 – 3 minutes or until to temperature.
Brush on Rich & Sassy BBQ sauce and return to microwave for 20 – 30 seconds.