



Enjoy consistently flavorful, tender and juicy beef

- the Certified Angus Beef® brand is Angus beef at its best!®

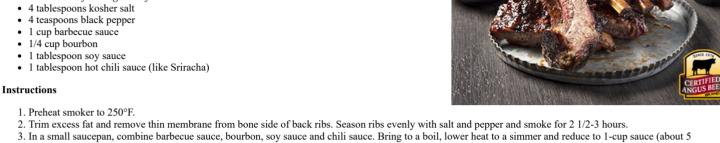
Bourbon Barbecue Beef Back Ribs

Yields 14 ribs

Ingredients

• 2 racks Certified Angus Beef $^{\circledR}$ back ribs

- minutes).
- 4. Preheat oven broiler to high.
- 5. Glaze rib meat with sauce, place under broiler for 3-5 minutes or until ribs begin to bubble (not scorch).
- 6. Slice between bones into individual ribs; serve.



https://www.palmersdirecttoyou.com/featured-recipes