

# COOKING WITH HUGH

HOSTED BY HUGH HARDY



**CARROLL'S™**  
SAUSAGE & COUNTRY STORE



*Featured on Season 3, Episode 4*

## BBQ St. Louis Style Ribs

- 1 Slab St. Louis Style Ribs
- 2 Cups Lemon Juice
- ½ Cup Slather Brand Slatherin Sauce
- ½ Cup Joe Kem's BBQ Sauce
- Salt
- Pepper
- Carroll's™ Apple Bourbon Seasoning

### Directions:

Cut between each rib. Place in bowl or bag. Add lemon juice. Let stand for at least one hour. Remove from lemon juice. Place in baking dish. Season to taste. Pour BBQ and hot sauce over ribs. Cover and bake at 300 degrees for 1 ½ to 2 hours or until tender. Remove foil for last 15 minutes of cooking time.

Thanks to Conger Gas in Tifton, GA, for allowing us to use your Test Kitchen

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