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***If Veterans don't help Veterans, who will?***

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## Jim's Barbecued Bones

- 2 Slabs Baby Back Ribs (about 3 lbs)
- 4 ½ Tablespoons + 1 1/2 teaspoons El's Kitchen Dry Rub for Pork

- 1) Rub ribs entirely with the Dry Rub for Pork.
- 2) In a covered cooker (one of those very popular round grills with a lid), start a small fire (about 15 coals) on one side of the grill. When a white ash covers the coals, you're ready.
- 3) Put the ribs on the grate on the side opposite the fire, and cover. Adjust the vents so the bottom ones are open and the top ones are over halfway open - this will keep the fire going. When the cover is on the grill, make sure the vents are above the ribs. This will allow the smoke and heat to travel through and around the ribs and out the vent. It gives the ribs a thorough smoke flavor.

After 45-60 minutes, turn the ribs over and cook for an additional 45 minutes.

