

# FOOD & WINE

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## 10 Ways to Make Ribs for the Fourth of July

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Grilled Short Ribs with Smoky Blackberry Barbecue Sauce

© Christina Holmes

The Fourth of July is right around the corner! Get some grilling practice this weekend with these ten incredible recipes for ribs.

### 1. Molasses-Smoked Baby Back Ribs

What's Tim Byres's secret to delicious ribs? Rubbing them with a seasoned beer-based mop before cooking them in a foil packet ensures the meat is flavorful and moist.

### 2. Sir Winston's Favorite Short Ribs

This savory-sweet Korean-style ribs recipe is quick and easy to make after marinating overnight.

### 3. Cumin-and-Coriander Grilled Lamb Ribs

"Lamb ribs are the most inexpensive and unsung part of the lamb," says Tom Mylan,

who flavors them with Middle Eastern seasonings.

#### 4. Ribs with Hot-Pepper-Jelly Glaze

This recipe calls for three types of ribs, but it's just as fantastic with one.

#### 5. Grilled Short Ribs with Smoky Blackberry Barbecue Sauce

An easy blackberry sauce flavored with adobo chiles takes these ribs to another level.

#### 6. Vadouvan-Spiced Lamb Ribs

*Vadouvan*, a French curry-esque spice blend, adds terrific flavor to these tender ribs.

#### 7. Spiced Pork Ribs

These smoky, Mexican-style ribs feature a super-simple rub.

#### 8. Grilled Apple-Marinaded Short Ribs

Instead of braising, these ribs are marinated overnight in a mix of apple juice, lemon juice and soy sauce so they're sweet, salty and tangy.

#### 9. Grilled Short Ribs with Anchovy Vinaigrette

These thinly sliced short ribs are perfect for quick grilling.

#### 10. Cumin-Glazed Ribs with Avocado-Pineapple Salsa

Susan Feniger's sweet ribs are delicious with a grapefruity IPA.

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