

recipe

3.2.1. Smoked Ribs Frankie Morea

INGREDIENTS

Favorite rib rub
ribs
1/8 cup apple juice
1/8 cup BBQ sauce

DIRECTIONS

- Put rub on ribs and smoke directly on the rack for 3 hours at 225°
- Wrap ribs tightly in foil, add a little apple juice and BBQ sauce before closing
- Place ribs back in smoker for 2 hours.
- Remove ribs and liberally coat both sides with BBQ sauce.
- Put ribs directly on racks for 1 hour to stiffen back up.



RECIPE

Tomato and Avocado Salad Melody Vaughn

INGREDIENTS

2 med. vine ripe tomatoes, chopped
1 avocado
1/4 cup diced red onion
1 Tbsp olive oil
1 Tbsp balsamic vinegar
1 tsp lemon juice
salt and fresh pepper

DIRECTIONS

- Combine all ingredients in a small bowl and toss together.
- Let stand 5 minutes before serving.



recipe

Fresh Strawberry Pie Melinda Loudenburg

INGREDIENTS

1 refrigerated pie crust
3/4 cup sugar
2 Tbsp cornstarch
1 cup water
1 3oz. package strawberry gelatin
4 cups fresh sliced strawberries
Whipped Cream

DIRECTIONS

- Line pie pan with crust, cover with foil or parchment paper. Bake at 450° for 8 mins. Remove cover, bake 5 mins, then cool.
- Combine sugar, water and cornstarch in saucepan. Whisk until smooth, boil 2-3 mins. until thick. Remove from heat, add gelatin, whisk until dissolved.
- Cool 15-20 mins. Line berries in crust. Pour gelatin mix in crust, refrigerate until set. Serve with whipped cream.

