

Backyard Beef Ribs

BY ARIEL CAMPBELL

When it comes to preparing your holiday menu you probably don't think about ribs. But by adding a rack or two to your holiday feast you are sure to spice-up any traditional dinner. So this year, why not try some Bubb's Grub-style barbeque ribs along with your regular menu. Plus, there is no better time to barbeque than winter in Tucson.

According to Bubb's owner, Dan Kuglitsch, producing the perfect barbeque takes patience and appreciation. Where Kuglitsch's recipe differs from

others is in its use of a low sugar marinade, which brings out the natural and true taste of the meat.

Kuglitsch recommends against boiling or steaming the meat, instead opting for a charcoal grill and cooking low and slow to preserve the natural flavors and juices. "The biggest thing is to monitor the interior temperature of the meat so as not to overcook it. Internal temperature is everything," Kuglitsch says. He also recommends using oak or pecan wood chips to create a smoky circulation for a truly authentic barbeque taste. ■

HOMEMADE RIBS

TWO RACKS OF EXTRA MEATY BEEF RIBS
3 TO 4 LBS. RACKS; USDA CHOICE BEEF
RECOMMENDED

RUB:

1/2 CUP	SUGAR
1/3 CUP	GARLIC SALT
1 TBSP.	BLACK PEPPER

BASTE WITH:

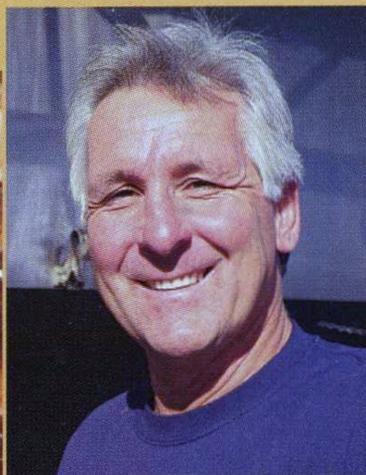
1 BOTTLE OF BUBB'S GRUB OR
OTHER BARBEQUE SAUCE

OR

1/2 LB.	BUTTER
12 OZ.	APPLE JUICE
1/4 TBSP.	CHILI POWDER
1/4 TBSP.	CUMIN
3 TBSP.	BROWN SUGAR
1/4 CUP	GARLIC SALT

PROCEDURE:

REMOVE THE TOP LAYER OF SKIN FROM THE BACK OF THE RIBS. MIX THE RUB AND APPLY LIBERALLY TO BOTH SIDES. PLACE RIBS, CURVED SIDE DOWN, ON A CHARCOAL GRILL AT 200-225 DEGREES. DO NOT PLACE OVER DIRECT HEAT. FOR A SMOKY TASTE, PLACE A PAN WITH WOOD CHIPS IN WATER ON THE GRILL. BASTE EVERY HOUR WITH A GOOD BASTING BRUSH. THE RIBS ARE DONE WHEN THE INTERNAL TEMPERATURE REACHES 165 DEGREES., THIS CAN TAKE NEARLY EIGHT HOURS, WRAP THEM IN FOIL. SERVE WITH A SIDE OF BEANS, COLESLAW, RED POTATOES AND GARLIC, POTATO SALAD OR CORN.



BUBB'S GRUB IS LOCATED AT
16010 N. ORACLE RD. 520.825.6510