Recipe

Get 2-1/2 lb slab of ribs. And take out any fat on the top. Now here is what you need to make a homemade barbecue sauce. Use 2 teaspoons salt, 1 teaspoon pepper, 1 teaspoon garlic powder, 1/4 teaspoon cumin, and smoked paprika. Combine these ingredients in a bowl. Rub the mixture on both sides of the ribs. Put in fridge 6-12 hours. Cover completely and baste on ribs. Put ribs in for 30 minutes then enjoy.

WHEELS

Fact 1: Wheels can go over 1000 miles.
Fact 2: Wheels are made of rubber and metal.
Fact 3: Wheels are found on all 10,000 boats.

Rib Facts

Ribs are a great source of protein, calcium, and vitamin B6. One serving of ribs is about the size of a deck of cards. A balanced diet with ribs is 60%

Nutritional Facts

Rib 1: Ribs are great for runners.
Rib 2: Ribs are a part of a balanced diet. Protein and fat.
Rib 3: Ribs are a great source of calcium.
Rib 4: Ribs prevent osteoporosis.
Rib 5: Ribs are a great source of vitamin B6.

Rib Tips:

1. Find us on Instagram.
2. Best ribs in town.
3. OPEN ALL DAY.
4. Posture and prevent osteoporosis.