

MARLEY SPOON



Family Friendly Big Batch: Barbecue Ribs

with Cornbread, Hot Honey & Fully Cooked Ribs



1h



2 Servings

Your appetite will meet its match thanks to this hearty feast! Succulent pork ribs get double the flavor with a BBQ spice rub AND a sticky BBQ sauce glaze. While the ribs roast until falling-off-the-bone tender, a rich batter of cornbread mix, sour cream, scallions, and cheese bakes to perfection. A crisp ranch slaw brings creamy coolness to temper the hot honey butter and BBQ heat. (2-p plan serves 4; 4-p plan serves 8)

What we send

- 2 scallions
- 2 (12oz) pkgs fully cooked pork ribs
- 2 (¼ oz) BBQ spice blend
- 3 (1 oz) sour cream ¹
- 3 (2½ oz) cornbread mix ^{2,1,3,4}
- 2 oz shredded cheddar-jack blend ¹
- 4 oz barbecue sauce
- 14 oz cabbage blend
- 3 (1½ oz) ranch dressing ^{2,1}
- ½ oz Mike's Hot Honey

What you need

- 9 Tbsp butter ¹
- kosher salt & ground pepper
- sugar
- apple cider vinegar (or white wine vinegar)

Tools

- small (8-inch) ovenproof skillet
- rimmed baking sheet
- parchment paper

Allergens

Milk (1), Egg (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 1080kcal, Fat 68g, Carbs 73g, Protein 43g



1. Prep ingredients

Preheat oven to 400°F with racks in the center and upper third. Place an 8-inch ovenproof skillet on center rack to preheat. Line a rimmed baking sheet with parchment paper.

Place **8 tablespoons butter** in a medium bowl; let soften at room temperature. Trim **scallions**; thinly slice. Pat **ribs** dry; evenly sprinkle all over with **BBQ spice**. Transfer to prepared baking sheet, meat side up.



4. Make coleslaw

Meanwhile, in a large bowl, toss **cabbage blend** with **1 tablespoon salt** and **½ tablespoon sugar**. Set aside to cure while **ribs and cornbread** cook, 20-25 minutes.

Transfer cabbage to a salad spinner and spin dry (or gently press with paper towels). Return to bowl; add **ranch dressing, 2 teaspoons each of vinegar and sugar**, and **½ teaspoon pepper**. Mix well and set aside.



2. Make cornbread

In a medium bowl, combine **sour cream** and **⅓ cup water**. Gently fold in **cornbread mix** until half combined. Add **scallions and cheese**; fold until batter is just combined.

Add **1 tablespoon butter** to preheated skillet; swirl to coat. Add **batter**; smooth top with a spatula. Bake on center oven rack until toothpick inserted into center comes out dry, 25-30 minutes.



5. Make hot honey butter

To bowl with **softened butter**, mix to combine **hot honey** and **½ teaspoon salt** (For an airier texture, whip with a food processor or electric mixer until fluffy and lightened in color, 1-2 minutes.)



3. Bake ribs

Bake **ribs** on upper oven rack until browned crust has formed, about 15 minutes.

Brush ribs with a layer of **barbecue sauce**; continue baking until sauce is dried, shiny, and set, about 10 minutes. Brush with **another layer of sauce** and bake until sauce is dried and tacky, another 5 minutes.



6. Serve

Cut **ribs** in between the bones and serve with **cornbread, honey butter**, and **coleslaw**. Serve **any remaining barbecue sauce** alongside. Enjoy!