

DINNERLY



Family Friendly Big Batch: Barbecue Ribs with Slaw, Cornbread & Fully Cooked Ribs

 1h  2 Servings

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

WHAT WE SEND

- 2 (12oz) pkgs fully cooked pork ribs
- 2 (¼ oz) BBQ spice blend
- 3 (1 oz) sour cream ¹
- 3 (2½ oz) cornbread mix ^{2,3,4}
- 4 oz barbecue sauce
- 14 oz cabbage blend
- 3 (1½ oz) ranch dressing ^{2,1}
- ½ oz honey

WHAT YOU NEED

- 9 Tbsp unsalted 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
- food processor or electric mixer (optional)

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 1010kcal, Fat 64g, Carbs 70g, Protein 40g



1. Prep ribs

Preheat oven to 400°F with racks in the center and upper third. Place a small (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. Pat **ribs** dry; evenly sprinkle all over with **BBQ spice**. Transfer to prepared baking sheet, meat side up.



2. Make cornbread

In a medium bowl, combine **sour cream** and **⅓ cup water**. Gently fold in **cornbread mix** to combine.

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



3. Bake ribs

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

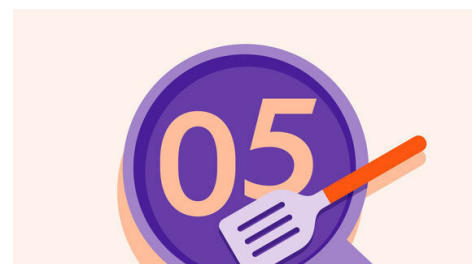
Brush ribs with a layer of **barbecue sauce**; continue baking until sauce is dried, shiny, and set, about 10 minutes. Brush with **another layer of sauce** and bake until sauce is dried and tacky, another 5 minutes.



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** are cooking, 20–25 minutes.

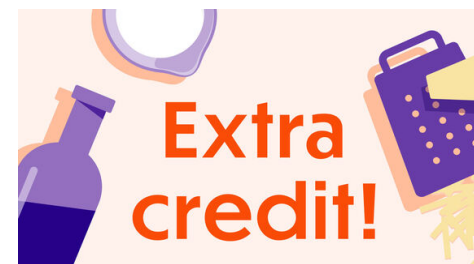
Transfer cabbage to a salad spinner and spin dry (or gently press with paper towels). Return to bowl; add **ranch dressing**, **2 teaspoons each of vinegar and sugar**, and **½ teaspoon pepper**. Mix well and set aside.



5. Make honey butter; serve

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

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



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