

Rib Dinner

Ribs

1. Remove the membrane (remember, this ensures fall off the bone ribs).
2. Generously season both sides with salt and pepper. This is also a great opportunity for adding more flavor with your favorite spice rub.
3. Cover the ribs with aluminum foil.
4. Bake the ribs at a low temperature (275°F) for 2 1/2 to 4 hours or until they are tender.
5. Slather the baked ribs with barbecue sauce, and then broil (or grill) the ribs for a few minutes until the sauce is caramelized

Rice

Amount	Ingredient
1 can (10 1/2 ounces)	Campbell's® Condensed Cream of Mushroom Soup or 98% Fat Free Cream of Mushroom Soup
1 1/2 cups	Swanson® Chicken Broth
1 1/2 cups	Uncooked instant white rice
1 tablespoon	Grated Parmesan cheese

1. Heat the soup and broth in a 2-quart saucepan over medium-high heat to a boil.
2. Stir in the rice and cheese. Cover the saucepan and remove from the heat. Let stand for 5 minutes. Season to taste with salt and pepper. Serve with additional Parmesan cheese, if desired.

Salad

1. Wash lettuce
2. Add tomatoes, cucumbers, and olive oil