



Jack Atkins' Famous Double-Secret Western Ribs

Serves 8-10

10 lbs. Joe's Western Ribs
1/4 cup merlot
6 dashes italian seasoning
6 dashes cilantro
6 dashes garlic salt

1/2 cup Big Bob Gibson BBQ
Sauce
4 dashes Frank's Hot Sauce
1/3 cup balsamic vinegar

In a large pot, mix all ingredients except Joe's Western Ribs and Big Bob Gibson BBQ Sauce. Place Joe's Western Ribs into pot. Add water to just barely cover ribs. Bring to a hard boil. Simmer Joe's Western Ribs for 3-4 hours. Strain water off and place ribs on cookie sheet. Cover with Big Bob Gibson BBQ Sauce and place on grill to cook on medium heat for 1/2 hour.