

## Main Dish

### Dutch Oven Barbecue Ribs

Makes 6 Servings

Prep Time: 10 minutes to separate ribs

Allergy Alert: None

### Special Utensils

Long metal tongs

Cutting board

Sharp knife

### Ingredients

1/4 cup oil

24 Pork ribs (4 per person) cut into separate ribs.

Bottle of barbeque sauce (your favorite brand)

Onions (optional)

### Slow Cooker Instructions

Ready to be tested and written

### Dutch Oven Instructions

Cooking Time: 2-3 hours

Ideal Dutch Oven Size: 12"-14"

Coals: 9 Bottom and 17 Top (~350 degrees)

1. Place oil in Dutch Oven and heat lidless until hot.
2. Braise ribs in lidless pot, turning until brown.
3. Pour out excess oil if any.
4. Smother ribs with sauce until covered.
5. Place lid on oven and place 9 coals underneath and 17 coals on top (~350 degrees)
6. Leave for a 2-3 hours until ribs are tender and fall apart. Coals generally last about an hour, so you will have to fire-up more coals 2-3 times.

**Note:** Scouts on camping trip may wish to oven bake the ribs at home in the kitchen oven and transport cooked ribs in a cooler. Then, at the campsite, follow steps 4&5 and cook for 1 hour (not the 2-3 hours listed in step 6). This will reduce the possibility for food-borne illness caused by under-done meat and speeds up the cooking time if returning from an outdoor activity late in the afternoon.

Suggested Sides: Corn on the cob and apple pie.