

*Recipes From Judith Baker Montano*

*CODY SPENSER'S WHISKEY RIBS*

*Cut ribs into 2 or 3 rib chunks*

*Par boil ribs for 40 minutes in a large pot with lots of water.(bring to boil, then turn down)*

*Take out and let sit.*

*Mixture... for two large racks*

*1/2 cup Dijon Mustard*

*2/3 cups brown sugar*

*1/3 cup garlic Jelly*

*3 TBSP. Crushed garlic*

*Salt and pepper to taste*

*1 generous cup Jim Beam Whiskey(1 ½ cups!)*

*Brush on both sides*

*Set grill to high*

*Grill 5 to 6 minutes per side, applying sauce as they cook.*

*\*\*Garlic Jelly can be ordered from:*

*[Moppethill@aol.com](mailto:Moppethill@aol.com),*

*John and Lora Dhone, 34001 N.E. Mershon,*

*Corbett, Oregon, 97019.*

*PHONE: 503-695-5835*