



## **BARBECUE RIBS**

### **Ingredients**

- Ribs
- Supreme Tradition Memphis Style Barbecue Seasoning (salt, cayenne pepper, garlic, chili powder, black pepper, onion powder, ground celery, paprika)
- Brown sugar

### **Instructions**

1. Preheat the oven to 225 degrees F.
2. Season the ribs and place them in the preheated oven for 4 hours. (You can also cook the ribs in a 350-degree F oven for 1.5-2 hours.)

## **HOMEMADE BARBECUE SAUCE**

### **Ingredients**

- Tomato paste
- Granulated sugar
- Brown sugar
- Honey
- Liquid smoke
- Worcestershire sauce
- Onion powder
- Garlic powder

### **Instructions**

1. Mix together ingredients in a bowl.
2. Taste and adjust as needed.
3. Pour sauce into a condiment squeeze bottle and serve.

## **MACARONI & CHEESE**

### **Ingredients**

- Mozzarella
- Cheddar



- Mexican blend
- Onion powder
- Garlic powder
- Black pepper
- Salt
- Elbow pasta, cooked
- Stick of butter, cut

### **Instructions**

1. Preheat oven to 350 degrees F.
2. Layer mozzarella cheese on the bottom of a casserole dish or pan.
3. Sprinkle seasonings over mozzarella cheese.
4. Layer cooked pasta over the cheese and seasonings.
5. Then place the butter.
6. Sprinkle more mozzarella as well as the cheddar and Mexican blend cheeses on top.
7. Bake in the oven until cheese is melted.

**Recipes by: Craig**