

Bison Ribs

By Gerry Ostern

Ingredients:

Bison Ribs – Short, Long, Babyback

8 Tbsp salted sweet cream butter (1 full stick)

5 oz. Tiger Sauce® Original

Salt

Pepper

3 sheets tinfoil, each large enough to line pan and completely wrap ribs

11" x 13" low-edge baking pan

Directions:

1. Thaw enough ribs to loosely fill the baking pan in a single layer.
2. Melt butter in a saucepan and add Tiger Sauce®, set aside.
3. Lay the 1st sheet of tinfoil over the pan, pressing corners to create sides that will hold butter/Tiger Sauce® mix and ribs.
4. Set lightly salted/peppered ribs on tinfoil, meaty side down.
5. Pour entire saucepan of butter mixture over ribs.
6. Fold tinfoil over the ribs and seal folds as tightly as possible.
7. Depending on the size of your tinfoil sheets, you may either wrap the next two sheets under and over the entire pan...or gently lift the wrapped ribs out of the pan, wrap with the next two sheets, then place back in pan. Each sheet should be perpendicular to the last, so the folded seals cross each other. The goal is to seal all the moisture in for the entire cooking time. (see photo on website)
8. Place the triple-wrapped ribs (in their baking pan) into a 200°F oven and cook for 8-9 hours. This low, slow cook will really tenderize the ribs.
9. Once done, remove from oven and open the layers of foil. You now have a choice to make...1) you can eat them just as they are with your choice of BBQ sauce, or 2) you may place them on a grill long enough to caramelize your BBQ sauce onto both sides. They're great right out of the pan...they're awesome right off the grill!