

Tief's Primed Beef Ribs

Ingredients

1 pkg of Tief's Primed Beef Ribs

Grill Method

Thaw ribs before cooking
Turn Grill To Medium Heat
(325F Approximately)
Cook until you reach an internal
temperature of 160-170F, then
foil and rest 10-20mins.

Note: Will not fall off the bone.
Will need to use a knife and fork.



Smoking Method

Thaw ribs before cooking
Smoke for 2 hours at 150-
175F
Then foil the ribs and cooke
2-3 hours at 225F (check as
needed).

Oven Method

Thaw ribs before cooking
Preheat oven to 350F. Wrap
or cover in foil. Cook for
about 2-3hrs until done,
check as needed. Cook un-
til you reach an internal
temperature of 160-170F.

Crockpot Method

Thaw ribs before cooking.
Cook on low for 8-9hrs Or
Cook from Frozen on high
for 6-7hrs