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## *Easy Easy Cola Ribs*

Preheat your oven to 350° F

Take 2 or 3 racks of pork loin back ribs and cut them into 3 rib pieces.

Place the rib sections into a large covered roasting pan.

Pour a 2 liter bottle of cola over the ribs in the pan and cover with the lid.

Bake for 1½ hours, remove from oven and flip the ribs in the roaster, placing the bottom ribs on the top. Put the lid back on and return to oven.

Bake for another 1½ hours.

Remove the pan from the oven and drain out all but about ¾" of the cola from the pan.

Cover the ribs with your choice of Bar-B-Q Sauce.

Place the covered roaster back in the oven for 20 minutes only!

(No longer than 20 minutes, or it will ruin the sauce.)

### *Make your own Bar-B-Q Sauce*

2 cups Ketchup

1.5 - 2 cups. Brown Sugar

1 tsp. Heinz 57 Sauce

Dash of Mustard

1 Tbls Smoked Bar-B-Q Sauce  
or liquid smoke (Optional)