

# Lunch for 90 minutes and then the

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Lunch during a weekend doesn't have to be boring. The person can spice this up by adding some ribs aside from the burgers and hotdogs served from the grill. The key to a good rib barbecue is the preparation phase. The person should first go to the market to get some ribs that have more meat and less fat. Since ribs rarely come without fat, this can later be sliced before throwing this in the grill. The ribs can be purchased in full or half rack.

The person can buy or less which really depends on how many people will be attending the cookout. The person should also have the right ingredients ready such as ketchup, pepper, garlic, salt, mustard and honey. The ribs can be marinated in the mix for about two hours or longer depending on the preference of the cook before cooking. The pan should then be prepared. The person can use charcoal if this is not an electronic griller.

This should be left at low heat for 90 minutes and then the fun can begin. The ribs can be placed in one by one. This should be turned over from side to side to ensure that this is cooked.

The remaining sauce from the mix should be brushed on the ribs. A faster way of cooking this will be to close the lid of the grill then checked from time to time. The person can check if this is cooked by piercing a fork on it. No blood is a sign that the rib is ready to be served on the table. The mix can also be used a sauce for those who want to more taste to the meat. The person can add some mash potatoes and other vegetables as sidings. It is better to cook more than less for those who want to have another serving.

This will save time in preparing a new batch for those who want to fill that empty stomach. There are two ways to enjoy ribs. The first is to experiment

with various sauces or just buy a different brand each time to have a unique taste at the table. The second will be getting a cook book or the internet to learn other techniques of cooking this. This will surely make the cookout an exciting and anticipated event every weekend that will be enjoyed by all.