

# Tim Farmer's Country Kitchen

## RIBS (EASY!)

*Ribs*  
*Mustard*  
*Dry Rub*  
*BBQ sauce*  
*2 large onions*  
*1 beer*

Remove membrane from ribs and cut in half. Brush with mustard and coat with dry rub. Cover with BBQ sauce. Cut onions in half and place flat side down in Dutch oven. Pour beer in bottom. Place ribs on top of onions and cover with lid. Cook 2 ½ hours at 350 degrees.



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