

oven baked st louis ribs

oven baked st louis ribs are a mouthwatering favorite for barbecue enthusiasts and home cooks alike. This article will guide you through everything you need to know to prepare perfectly tender, flavorful St. Louis style ribs in your oven. From understanding what sets St. Louis ribs apart, to selecting the best meat, seasoning with the right rubs and sauces, and mastering the step-by-step baking process, you'll find comprehensive instructions and expert tips for incredible results. We'll also cover common mistakes to avoid, serving suggestions, and how to achieve that signature smoky flavor without a grill. Whether you're a seasoned pitmaster or new to rib cooking, this guide will help you impress family and friends with delicious, fall-off-the-bone oven baked St. Louis ribs.

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What Are St. Louis Ribs?

St. Louis ribs, also known as St. Louis style spareribs, are a specific cut of pork ribs that originate from the belly side of the pig. Unlike baby back ribs, which are shorter and more curved, St. Louis ribs are flatter, meatier, and have a uniform rectangular shape. This cut exposes more meat and less bone, making them ideal for oven baking and absorbing rich flavors from rubs and sauces. Recognized for their juicy texture and robust pork flavor, St. Louis ribs are a top choice for barbecue competitions and home cooking.

Understanding the unique characteristics of this rib cut is essential for achieving the best oven baked results.

Benefits of Oven Baked St. Louis Ribs

Oven baked St. Louis ribs offer several advantages over grilling or smoking. Baking ribs in the oven allows for precise temperature control, ensuring even cooking and consistent results every time. The enclosed environment of the oven helps retain moisture, resulting in tender, fall-off-the-bone ribs without the risk of drying out. Oven baking is also convenient for year-round cooking, regardless of weather conditions. Additionally, this method reduces the need for specialized equipment or outdoor space, making it accessible for all home cooks. With the right technique, you can achieve barbecue-quality ribs in your own kitchen.

Choosing the Best Ribs for Baking

Selecting high-quality St. Louis ribs is critical for delicious oven baked ribs. Look for ribs with a good amount of marbling and a fresh, pinkish color. Avoid ribs with excessive fat or bone fragments. When possible, choose ribs from a reputable butcher or supplier to ensure freshness and proper trimming. If you purchase untrimmed spareribs, you can convert them into St. Louis style by removing the cartilage and breastbone. The right starting meat will yield better texture, flavor, and presentation.

Preparing Your Ribs: Cleaning, Trimming, and Seasoning

Proper preparation is key for oven baked St. Louis ribs. Start by removing the thin membrane (silver skin) from the bone side of the ribs; this helps seasonings penetrate and improves tenderness. Rinse the ribs under cold water and pat dry with paper towels. If needed, trim excess fat or uneven edges for a uniform rack. Generously apply your favorite dry rub or seasoning blend, making sure to coat all sides. Allow the seasoned ribs to rest for at least 30 minutes or overnight in the refrigerator for maximum flavor absorption.

Essential Ingredients and Equipment

To make the best oven baked St. Louis ribs, gather the following key ingredients and tools:

- St. Louis style pork ribs (1-2 racks)
- Dry rub (paprika, brown sugar, garlic powder, onion powder, black pepper, cayenne, salt)
- Barbecue sauce (optional, for glazing)
- Olive oil or mustard (binder for rub)
- Aluminum foil (for wrapping)
- Baking sheet or roasting pan with rack
- Meat thermometer (for checking doneness)

Having the right equipment ensures even cooking and easy cleanup. Using a rack allows air circulation and prevents the ribs from stewing in their juices.

Step-by-Step Guide to Oven Baking St. Louis Ribs

Preheating and Preparing the Oven

Preheat your oven to 275°F (135°C). Line a large baking sheet with aluminum foil and place a wire rack on top. This setup allows heat to circulate around the ribs for even cooking.

Applying the Rub and Wrapping the Ribs

Brush the ribs lightly with olive oil or mustard to help the dry rub adhere. Sprinkle your seasoning blend generously over both sides of the ribs, pressing it in for maximum coverage. For extra tenderness, wrap the ribs tightly in aluminum foil, creating a sealed packet to retain moisture.

Baking the Ribs Low and Slow

Place the foil-wrapped ribs on the prepared rack, bone side down. Bake in the preheated oven for 2.5 to 3 hours, depending on the thickness of the ribs. Low and slow heat breaks down connective tissue, resulting in juicy, tender ribs.

Finishing and Glazing

Carefully remove the ribs from the oven and unwrap them. Brush with your favorite barbecue sauce if desired. Return the ribs to the oven, uncovered, and broil on high for 3-5 minutes. This step caramelizes the sauce, creating a sticky, flavorful crust.

Tips for Achieving Perfect Texture and Flavor

To get the best oven baked St. Louis ribs, follow these essential tips:

- Remove the membrane for better tenderness.
- Let the rub marinate for several hours or overnight.
- Use a meat thermometer to check doneness (target 190-203°F for tender ribs).
- Rest the ribs for 10-15 minutes before slicing to retain juices.
- Broil or grill briefly after baking for a crispy exterior.

These steps help lock in moisture and amplify flavor, ensuring your ribs are succulent and satisfying.

Sauces, Rubs, and Seasoning Ideas

The flavor profile of your oven baked St. Louis ribs depends on your choice of seasonings. Classic dry rubs typically include a blend of paprika, brown sugar, salt, pepper, garlic powder, and cayenne. For a smoky barbecue kick, add smoked paprika or chili powder. Sauces range from sweet and tangy to spicy and bold. Popular options include Kansas City-style barbecue sauce, honey mustard glaze, or a vinegar-based mop sauce. Experiment with different combinations to suit your taste preferences, remembering to apply sauce only in the final stages of cooking to prevent burning.

Serving Suggestions and Side Dishes

Oven baked St. Louis ribs pair well with a variety of classic sides. Serve

your ribs with traditional barbecue accompaniments for a well-rounded meal:

- Creamy coleslaw
- Baked beans
- Potato salad
- Cornbread
- Grilled or roasted vegetables
- Pickles and sliced onions

These sides complement the rich flavors of the ribs and add color and texture to your presentation.

Common Mistakes and Troubleshooting

Avoiding common mistakes is key to achieving the best oven baked St. Louis ribs:

- Don't rush the baking process; low and slow heat is essential for tenderness.
- Avoid overcooking, which can dry out the meat. Check doneness with a thermometer.
- Don't skip membrane removal, as it can cause toughness.
- Apply sauce only at the end to prevent burning.
- If ribs seem dry, wrap tightly in foil and add a splash of apple juice or broth during baking.

Following these pointers will help you consistently achieve juicy, flavorful ribs.

Frequently Asked Questions

Find answers to the most common questions about oven baking St. Louis ribs, including preparation, cooking times, flavor variations, and troubleshooting

tips in the section below.

Q: What is the ideal oven temperature for baking St. Louis ribs?

A: The best temperature for oven baked St. Louis ribs is 275°F (135°C). This low heat allows the ribs to cook slowly, resulting in tender, juicy meat.

Q: How do I know when my oven baked St. Louis ribs are done?

A: Ribs are done when they reach an internal temperature of 190-203°F (88-95°C). The meat should be tender and easily pull away from the bone.

Q: Should I bake St. Louis ribs covered or uncovered?

A: Bake the ribs wrapped in foil for most of the cooking time to retain moisture. Uncover and broil them at the end to caramelize the sauce and create a crispy exterior.

Q: Can I prepare oven baked St. Louis ribs without sauce?

A: Yes, ribs can be delicious with just a dry rub. Sauce is optional and can be added at the end for extra flavor if desired.

Q: How long should I let the dry rub sit on the ribs before baking?

A: Let the dry rub marinate for at least 30 minutes, but for the best flavor, refrigerate the seasoned ribs for several hours or overnight.

Q: What's the best way to reheat leftover oven baked St. Louis ribs?

A: Reheat ribs in a 300°F (150°C) oven, wrapped in foil with a splash of broth or barbecue sauce, until heated through (about 15-20 minutes).

Q: Can I add a smoky flavor to oven baked St. Louis ribs?

A: Add smoked paprika or liquid smoke to your rub or sauce for a smoky flavor, or briefly finish the ribs on a grill if desired.

Q: What sides pair best with oven baked St. Louis ribs?

A: Classic sides include coleslaw, baked beans, potato salad, cornbread, and pickles.

Q: Can I freeze baked St. Louis ribs?

A: Yes, cool the ribs completely, wrap tightly in foil or plastic wrap, and freeze for up to 2-3 months. Thaw in the refrigerator before reheating.

Q: Why are my oven baked ribs tough?

A: Tough ribs are usually the result of undercooking or not removing the membrane. Bake low and slow, and ensure the internal temperature reaches at least 190°F for optimal tenderness.

Oven Baked St Louis Ribs

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it easy to meet your family's dietary needs while keeping them happy and healthy.

oven baked st louis ribs: The Butcher's Table Allie D'Andrea, 2023-09-12 Join Allie D'Andrea (Outdoors Allie) to learn how to break down chicken, pork, and venison—then cook your way through recipes featuring your fresh cuts. If you've been wondering which knives to buy, started to break down an animal but wanted more guidance, or are looking for recipes where meat is the star of the show, you'll find it in The Butcher's Table. After a review of basics such as butchering tools and meat preparation, explore chapters organized by meat type: chicken, pork, and venison. Each chapter begins with an illustrated step-by-step tutorial on breaking down the animal, followed by recipes for both the star and showstopper cuts as well as recipes for making the most of bones, fat, and ground meat: Chicken: Oven-Baked Garlic Parmesan Chicken Wings, Cherry Almond Chicken Salad, Oven-Roasted Mango Drumsticks, Fresh English Pea and Chicken Thigh Soup, Pan-Seared Chicken Breast with Peanut Sauce and Bright Slaw, Spicy Chicken Meatballs in Marinara Sauce, All-Purpose Chicken Stock Pork: Bone-In Smoked and Shredded Boston Butt, Reverse Seared Pork Chops with Apple Relish, Picnic Carnitas, Soy-Glazed Country-Style Ribs with Fresh Ginger, Fresh Shank-End Ham with Molasses Glaze, Pork Hock Barbecue Beans, Blanched Bone Pork Stock, Rendered Leaf Lard Venison: Coffee-Rubbed Venison Loin Chops, Reverse-Seared Rosemary Loin Chops with Red Wine Reduction, Wild Mushroom-Stuffed Butterflied Venison Loin, Roasted Eye of Round with Peppercorn Sauce, Sirloin Butt Stir-Fry, Braised Venison Shanks, Maple Venison Breakfast Sausage Patties, Root Beer Venison Jerky And plenty more! Stunning hunt photography and mouthwatering recipe photos provide ample inspiration as you go. Whether you have a half hog from your local farmer or you're bringing home a deer fresh from the hunt, everyone's welcome at the butcher's table.

oven baked st louis ribs: It's Your Turn to Do the Cooking Cookbook Sue Belcher, Greg Iverson, 2011-06 This book is beyond a collection of recipes, its intent is transparent. Take the fear out of cooking. The content is a clear and gradual progression from complete novice toward the vocabulary and technique of an industry professional. This book offers an unique selection of recipes from breakfast to a late night snack and everything in between. Full of beautiful photos and easy to follow, step by step, directions, you can be assured your final dish will not only taste great but will make a beautiful presentation. So now, It's Your Turn To Cook,

oven baked st louis ribs: KY BBQ Wes Berry, 2013-03-01 "This book is an education in all things Kentucky barbecue" and the ideal guide for "a lip-smacking trip through the best BBQ in the Bluegrass State" (Maggie Green, author of The Kentucky Fresh Cookbook). The Kentucky Barbecue Book is a feast for readers who are eager to sample the finest fare in the state. From the banks of the Mississippi to the hidden hollows of the Appalachian Mountains, author and barbecue enthusiast Wes Berry hits the trail in search of the best smoke, the best flavor, and the best pitmasters he can find. This handy guide presents the most succulent menus and colorful personalities in Kentucky. Kentucky style barbecue is distinct because of its use of mutton and traditional cooking methods. Many of the establishments featured in this book are dedicated to the time-honored craft of cooking over hot hardwood coals inside cinderblock pits. These traditions are disappearing as methods requiring less manpower, less wood, and less skill gain ground.

oven baked st louis ribs: Jubilee Toni Tipton-Martin, 2019-11-05 "A celebration of African American cuisine right now, in all of its abundance and variety."—Tejal Rao, The New York Times JAMES BEARD AWARD WINNER • IACP AWARD WINNER • IACP BOOK OF THE YEAR • TONI TIPTON-MARTIN NAMED THE 2021 JULIA CHILD AWARD RECIPIENT NAMED ONE OF THE BEST COOKBOOKS OF THE YEAR BY The New York Times Book Review • The New Yorker • NPR • Chicago Tribune • The Atlantic • BuzzFeed • Food52 Throughout her career, Toni Tipton-Martin has shed new light on the history, breadth, and depth of African American cuisine. She's introduced us to black cooks, some long forgotten, who established much of what's considered to be our national cuisine. After all, if Thomas Jefferson introduced French haute cuisine to this country, who do you think actually cooked it? In Jubilee, Tipton-Martin brings these masters into our kitchens. Through recipes and stories, we cook along with these pioneering figures, from enslaved chefs to middle- and

upper-class writers and entrepreneurs. With more than 100 recipes, from classics such as Sweet Potato Biscuits, Seafood Gumbo, Buttermilk Fried Chicken, and Pecan Pie with Bourbon to lesser-known but even more decadent dishes like Bourbon & Apple Hot Toddlies, Spoon Bread, and Baked Ham Glazed with Champagne, Jubilee presents techniques, ingredients, and dishes that show the roots of African American cooking—deeply beautiful, culturally diverse, fit for celebration. Praise for Jubilee “There are precious few feelings as nice as one that comes from falling in love with a cookbook. . . . New techniques, new flavors, new narratives—everything so thrilling you want to make the recipes over and over again . . . this has been my experience with Toni Tipton-Martin’s Jubilee.”—Sam Sifton, *The New York Times* “Despite their deep roots, the recipes—even the oldest ones—feel fresh and modern, a testament to the essentiality of African-American gastronomy to all of American cuisine.”—*The New Yorker* “Jubilee is part-essential history lesson, part-brilliantly researched culinary artifact, and wholly functional, not to mention deeply delicious.”—*Kitchn* “Tipton-Martin has given us the gift of a clear view of the generosity of the black hands that have flavored and shaped American cuisine for over two centuries.”—*Taste*

oven baked st louis ribs: Starter Cook Linda Larsen, 2011-12-06 The Starter Cook is the perfect quick culinary reference, a learner's manual to that sometimes intimidating room: the kitchen. With its plethora of helpful tips and a step-by-step guide to every major technique, it helps beginner home cooks connect the dots as they learn their way around the kitchen. Linda Johnson Larsen covers all the basics--from understanding food storage and preparation to perfecting knife skills to learning to poach chicken--and then some, like covering all special preparations needed for each specific food group. Peppered throughout are quick tips on maintaining the budget, safety rules, and shortcuts to make life in the kitchen a little bit easier. With The Starter Cook, the beginner home cook--whether a recent college grad, a newlywed, or simply someone looking to brush up on culinary skills--can become a more confident cook.

oven baked st louis ribs: Joy of Cooking Irma S. Rombauer, Marion Rombauer Becker, Ethan Becker, John Becker, Megan Scott, 2019-11-12 “Generation after generation, Joy has been a warm, encouraging presence in American kitchens, teaching us to cook with grace and humor. This luminous new edition continues on that important tradition while seamlessly weaving in modern touches, making it all the more indispensable for generations to come.” —Samin Nosrat, author of *Salt, Fat, Acid, Heat* “Cooking shouldn’t just be about making a delicious dish—owning the process and enjoying the experience ought to be just as important as the meal itself. The new Joy of Cooking is a reminder that nothing can compare to gathering around the table for a home cooked meal with the people who matter most.” —Joanna Gaines, author of *Magnolia Table* In the nearly ninety years since Irma S. Rombauer self-published the first three thousand copies of Joy of Cooking in 1931, it has become the kitchen bible, with more than 20 million copies in print. This new edition of Joy has been thoroughly revised and expanded by Irma’s great-grandson John Becker and his wife, Megan Scott. John and Megan developed more than six hundred new recipes for this edition, tested and tweaked thousands of classic recipes, and updated every section of every chapter to reflect the latest ingredients and techniques available to today’s home cooks. Their strategy for revising this edition was the same one Irma and Marion employed: Vet, research, and improve Joy’s coverage of legacy recipes while introducing new dishes, modern cooking techniques, and comprehensive information on ingredients now available at farmers’ markets and grocery stores. You will find tried-and-true favorites like Banana Bread Cockaigne, Chocolate Chip Cookies, and Southern Corn Bread—all retested and faithfully improved—as well as new favorites like Chana Masala, Beef Rendang, Megan’s Seeded Olive Oil Granola, and Smoked Pork Shoulder. In addition to a thoroughly modernized vegetable chapter, there are many more vegan and vegetarian recipes, including Caramelized Tamarind Tempeh, Crispy Pan-Fried Tofu, Spicy Chickpea Soup, and Roasted Mushroom Burgers. Joy’s baking chapters now include gram weights for accuracy, along with a refreshed lineup of baked goods like Canelés de Bordeaux, Rustic No-Knead Sourdough, Ciabatta, Chocolate-Walnut Babka, and Chicago-Style Deep-Dish Pizza, as well as gluten-free recipes for pizza dough and yeast breads. A new chapter on streamlined cooking explains how to economize time,

money, and ingredients and avoid waste. You will learn how to use a diverse array of ingredients, from amaranth to za'atar. New techniques include low-temperature and sous vide cooking, fermentation, and cooking with both traditional and electric pressure cookers. Barbecuing, smoking, and other outdoor cooking methods are covered in even greater detail. This new edition of Joy is the perfect combination of classic recipes, new dishes, and indispensable reference information for today's home cooks. Whether it is the only cookbook on your shelf or one of many, Joy is and has been the essential and trusted guide for home cooks for almost a century. This new edition continues that legacy.

oven baked st louis ribs: Percy Jackson and the Olympians: The Official Cookbook Jarrett Melendez, 2024-10-08 Dine like a demigod with over 60 recipes fit to be served anywhere from Camp Half-Blood to Mount Olympus in the only official collection developed for fans of the books and the Disney+ Original Series. Make any meal an epic offering to your friends and family, with mythical recipes inspired by Percy Jackson and the Olympians. Filled with delicious dishes straight from Sally Jackson's kitchen, Auntie Em's Garden Gnome Emporium, Waterland, and beyond, this cookbook is a hero's culinary journey of its own. Featuring instructions from Grover Underwood, helpful tips and tricks from Annabeth Chase, plus full-color photography, this deluxe recipe book has all the essentials to see any home-chef fulfill their destiny. Not to mention a whole host of blue dishes, designed with love, to bring your community together over a dinner that looks as good as it tastes. QUEST YOUR WAY THROUGH OVER 60 RECIPES: Serve up dozens of appetizers, main courses, desserts, and beverages with roots in both classic Greek and American-style cuisines. BRING CAMP HALF-BLOOD TO YOUR HOME: From enchiladas to ambrosia, cook up dishes that bring the unique magic of Percy Jackson's world right to your kitchen. SEE PAST THE MIST WITH FULL-COLOR PHOTOGRAPHY: Stunning images throughout this cookbook reveal mythically good meals. PERFECT FOR ALL SKILL LEVELS: Great for beginners and experienced chefs alike, this cookbook will help you prepare amazing dishes for your friends and family inspired by your favorite gods and heroes. GIFTABLE & COLLECTIBLE: As the only officially licensed cookbook for the TV series, this is a must-have for any fan looking to capture the myth and the magic for themselves.

oven baked st louis ribs: BBQ&A with Myron Mixon Myron Mixon, Kelly Alexander, 2019-05-07 From a New York Times bestselling cookbook author and five time BBQ world champion, everything you need to know about preparing great barbecue. Have you ever wondered if you can make good barbecue without a smoker, pit, or grill? If you need to use a rub or marinade? Not sure what a brisket is, whether you need to trim it, and if so, how? In BBQ&A with Myron Mixon, bestselling author and TV personality Myron Mixon answers the questions most frequently asked of him during his many live cooking demos, TV appearances, and private cooking classes. Myron's lively, informative answers are paired with practical visuals and cover techniques and methods, flavors and preparations, recipes and formulas—all collected in one place for the first time by the winningest man in barbecue. "Get your MBA in BBQ from one of the MVPs in the business. The info is rock-solid—even I learned a thing or two." —Steve Raichlen, New York Times bestselling author of the Barbecue! Bible cookbook series and host of Project Fire and Project Smoke on PBS "I've been waiting for this. Someone has finally written the book on how to cook championship barbecue, the kind that wins money in competitions. But not just someone: Myron Mixon could build a battleship if he melted his trophies. And, in case you are still hungry, he shares his secrets for sides and seafood and all of the essential dishes in the classic barbecue canon." —Meathead Goldwyn, New York Times bestselling author of Meathead: The Science of Great Barbecue and Grilling

oven baked st louis ribs: BBQ For Dummies Carey Bringle, 2021-03-12 The complete year-round guide to BBQ and smoking! The BBQing and smoking industry is heating up! No longer reserved for warm weather occasions or backyard gatherings, firing up the grill or smoker is becoming ever-more popular in everyday American cooking. Written by America's Pit Master and award-winning restaurant owner Carey Bringle of Peg Leg Porker, one of the most famous BBQ spots in Nashville, this book features more than 50 recipes and provides tried-and-true advice on BBQing and smoking all types of meat, seafood, chicken, pork, and veggies. Choose the right wood

and get the best smoker or grill Get recipes for marinades, rubs, injections, and sauces Cook up hog, ribs, brisket, and chicken, and more Work with certain cuts of meat If you're looking for a new guide to classic barbeque and more, look no further.

oven baked st louis ribs: Cook's Illustrated Revolutionary Recipes America's Test Kitchen, 2018-10-23 2019 IACP Award Winner in the Compilations Category On the occasion of Cook's Illustrated's 25th anniversary, we've gathered together our most extraordinary recipes and innovations from the past quarter-century in this hands-on book packed with practical tips and techniques. These recipes tell the story of how Cook's Illustrated has changed American home cooking through its signature blend of rigorous testing, culinary research, science, and unorthodox approaches to developing foolproof recipes. As fans know, a big part of what makes the magazine so trustworthy (and enjoyable to read) is the essays that accompany each recipe, tracing from initial brainstorming to aha moments (and the occasional catastrophe) to final success. Rarely republished since they first appeared, these feature-length stories celebrate the art of food writing and the extensive work that goes into every recipe. In addition to the recipes, essays, and helpful sidebars, this book also features the trademark black-and-white illustrations that have become synonymous with Cook's Illustrated, creative use of the beloved front- and back-cover art, and a new addition: gorgeous, full-color photographs of each dish. Featured recipes include: Perfect corn on the cob that never gets boiled, ultracreamy tomato soup that's completely dairy-free, the fastest roast chicken recipe, oven-grilled London broil, and ingenious, low-key approaches to traditionally high-fuss recipes such as risotto, French fries, pie crust, and many more.

oven baked st louis ribs: Recipes and Memoirs of a Creole Cook Twain M. Henry, 2010-11 Twain Michael Henry loves to cook. His grandparents were Philip and Claudia Randolph of Randolph Caterers. They won many bids to cater some of the biggest Mardi Gras balls in New Orleans. He took a genuine interest in cooking even after both of his grandparents passed on. One day when he was thirteen, his mother accepted a large party to cater. Unfortunately, two days before the function, she was admitted to the hospital. Her first instinct should have been to cancel, but she had more confidence in Twain than that. It took him through the night and the next day, but he had it done on time and in boxes for his brother to take to Audubon Place. Those days of doing things one way, the right way, paid off. From that day on, there wasn't anything he couldn't do if he put his mind to it; especially in a pot. *Recipes and Memoirs of a Creole Cook* is a New Orleans compilation of personal and family recipes created and enjoyed through the years. In addition, most of the recipes begin with a comical story that may or may not have anything to do with the recipe. Some of the stories are accompanied by illustrations that attempt to bring a visual picture to the situation at hand. He started this effort in 1997 and printed and sold about 600 copies. It was a small scale project, filled with stories, but with no pictures of the finished recipes. Since then, his cooking expertise has further improved. He has owner/chef restaurant years under his belt, although he'll be the first to say that he is not classically trained. He has also since won several 1st Place awards for dishes enclosed in this book and still appears as a chef for multiple charity events every year. His favorite charity, however, is Scholars Inc., as he founded it in 2007 to help African-American youth in his local school district to compete for life, scholarships and US Academy Appointments. This book will be given to donors and sold to the mildly curious. All proceeds will go to Scholars Inc. The recipes in this book range from easy to complex. The flavors, no matter how they end up, have their roots in New Orleans. He has traveled to many states and countries eager to return with ideas and flavors to enhance his native cuisine. This book is the culmination of most of what he has learned. It is a historical document of his family that he is happy to share with anyone who wants to partake.

oven baked st louis ribs: Stern's Guide to the Cruise Vacation: 2018/2019 Edition Steven B. Stern, 2017-07-07 This is the book with which to gain a full and thorough understanding of the wonderful world of cruising. Repeat cruisers and novices alike will gain from the volume of features, menus, daily schedules, photos, as well as details on every cruise ship and port of call throughout the world. This should be the encyclopedia for any cruise aficionado. (World of Cruising)--Amazon.com

oven baked st louis ribs: The Stay At Home Chef Family Favorites Cookbook Rachel Farnsworth, 2022-10-04 A beautiful hardcover cookbook containing all the family and fan favorites from the popular Stay-At-Home Chef website. Rachel Farnsworth, also known as The Stay-at-Home Chef, has long been known by her fans and followers as someone who is relatable and down-to-earth, but her recipes are what really make people fans. The Stay-at-Home Chef Family Favorites Cookbook is a complete cookbook that includes all of Rachel's family and fan favorites. Featuring traditional favorites like smothered pork chops and baked meatloaf as well as less-traditional favorites like lasagna-stuffed chicken and brown butter garlic angel hair pasta, this complete cookbook will cover every meal for every occasion -- from breakfast to dinner and everything in between. With recipes for main dishes along with salads, sides, breads, soups and stews, as well as cakes, cookies, and other sweet treats, current fans and new followers alike will find everything they expect from one of YouTube's most popular home cooks. Here's what's inside: - Over 200 amazing recipes for every meal and every occasion. - Beautiful hardcover binding and incredible photography throughout. - QR codes for every recipe that link to a video that shows how to make the recipe. - Insightful tutorials for cooking essentials like baking bacon, making gravy, cooking a perfect steak, and more.

oven baked st louis ribs: Essentials of Professional Cooking Wayne Gisslen, 2015-03-23 Essentials of Professional Cooking, Second Edition, focuses on fundamental cooking procedures and techniques, functions of ingredients, and desired results to empower the reader with the keen understanding necessary to prepare virtually any dish to perfection—without relying solely on a recipe. Specially constructed to meet the on-the-job demands of food-service managers, the streamlined approach of Essentials of Professional Cooking, Second Edition, extends the benefits of this material to students and professionals in hospitality management and food-service management.

oven baked st louis ribs: Catalan Food Daniel Olivella, Caroline Wright, 2018-09-04 Catalan cuisine authority Daniel Olivella serves historical narratives alongside 80 carefully curated Spanish food recipes, like tapas, paella, and seafood, that are simple and fresh. In proud, vibrant Catalonia, food is what brings people together—whether neighbors, family, or visitors. By the sea, over a glass of chilled vermouth and the din of happily shared, homemade Pica Pica (tapas) is where you'll find the most authentic Catalonia. The region is known for its wildly diverse indigenous ingredients, from seafood to jamon Ibérico to strains of rice, and richly flavored cuisine that has remained uniquely Catalan throughout its complex and fraught history. In Catalan Food, the recipes are intended to be cooked leisurely and with love—the Catalan way. Featuring traditional dishes like Paella Barcelonata (Seafood Paella) and Llom de Porc Canari (Slow-roasted Pork Loin), as well as inventive takes on classics like Tiradito amb Escalivada (Spanish Sashimi with Roasted Vegetable Purees) and Amanida de Tomàquet amb Formatge de Cabra (Texas Peach and Tomato Salad with Goat Cheese), Catalan Food brings heritage into any home cook's kitchen, where Catalonia's cuisine was born. To know a culture, you must taste it; none is more rich and stunningly delicious than Catalonia's.

oven baked st louis ribs: Stern's Guide to the Cruise Vacation Steven B. Stern, 2013-09

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