

MARINATED BUFFALO RIBS

1 case buffalo short ribs
4 cups apple cider vinegar
4 cups cranberry juice
2 tbsp. Black pepper
1 jar of honey
1 tbsp. Garlic
1 cup soy sauce
2 cup oyster sauce
5 canned Chipotle peppers, diced

Pour over buffalo ribs; marinate for at least 3 days
Short ribs – long and skinning
Short loin ribs – fat and short (a lot of meat)

Serve with onion pepper slaw

Cooking of Ribs

1 large roasting pan, oven at 350 degrees
Place ribs, meat side up, sprinkle with pepper and add about 1L of marinate, 2L chicken stock, cook for 1 hour until meat is colored add 2 L more chicken stock if not enough, cover with tin foil and cook for one more hour, remove and repeat process with more ribs, the short loin ribs may take longer, or BBQ on low heat, basting with marinate.

ROASTED ONION AND PEPPER SLAW

2 red onions
2 white onions
3 yellow bell peppers
3 Anaheim peppers



Canadian Rocky
Mountain Ranch