

**BACON AND MACARONI SALAD WITH SWEET PICKLE RELISH
AND ROASTED RED PEPPERS**

Serves 6 to 8.

Salad:

4 eggs, hard-boiled and chopped
6 slices bacon, chopped and cooked
1 lb. large elbow macaroni, boiled,
drained and rinsed with cold water
2 large stalks chopped celery,
including leaves
1/3 cup diced roasted red peppers
1/4 cup chopped green onions
2 T. fresh lemon juice

Dressing:

3/4 to 1 cup mayonnaise
2 T. Dijon mustard
3 T. sweet pickled relish
Salt and pepper to taste

Toss the macaroni with the chopped eggs, cooked bacon, celery, roasted red peppers, green onions and lemon juice in a large bowl. In a medium bowl, stir together 3/4 cup mayonnaise, mustard and pickle relish. Season dressing to taste with salt and pepper. Toss dressing with macaroni salad. Cover and refrigerate for 1 to 2 hours to combine flavors. Before serving you may need to add the remaining mayonnaise if salad is a bit dry.

SOUTHERN STYLE SMOKY BBQ RIBS WITH SMOKED PAPRIKA RUB AND MOLASSES BBQ SAUCE

Serves 8.

Sauce:

1-8 oz. can tomato sauce
1/2 cup brown sugar
1/4 cup molasses
1/4 cup apple cider vinegar
1/2 tsp. smoked paprika
1/4 tsp. cayenne pepper

Rub and Ribs:

1/4 cup brown sugar
2 T. smoked paprika
2 tsp. kosher salt
2 tsp. garlic salt
2 tsp. chili powder
1 tsp. freshly ground black pepper
1 tsp. onion salt
1 tsp. celery salt
1/2 tsp. cayenne pepper
1 tsp. ground cumin
3 racks baby-back ribs

1. For sauce, combine all ingredients in a bowl or jar. Cover and refrigerate until ready to use and up to 1 week.
2. For rub, combine all rub ingredients in a small bowl. Cut ribs into 3 or 4 rib sections. Rub spice mixture over both sides of ribs. Arrange ribs on large foiled-lined baking sheet.
3. Preheat oven to 325 degrees. Bake foil-covered ribs for 1 1/2 to 2 hours or until fork tender but not falling off the bones; drain well. (Ribs may be cooked to this point 24 hours ahead. Cool and then refrigerate.)
4. Preheat grill or raise oven temperature to 375 degrees. Either grill the ribs for about 15 minutes until warm and then continue cooking, brushing with sauce from the bowl and turning occasionally for about another 10 minutes or until warmed through and well glazed. Or brush ribs on the pan with sauce and bake for 20 to 30 minutes, basting at least once more, or until warmed through and well glazed. Serve ribs with any remaining BBQ sauce and Macaroni Salad.