

Sage & Garlic Milk Gravy

1/4 CUP SALTED BUTTER
 2 CLOVES OF GARLIC (PEEL AND SLICE)
 1/2 TSP. SALT
 1/4 TSP. BLACK PEPPER
 1/4 TSP. GROUND SAGE
 1/4 CUP FLOUR (WHITE LILY)
 2 CUPS MILK
Option: USE OLIVE OIL IN PLACE OF BUTTER FOR GRAVY IF DESIRED

Add butter to skillet with fresh garlic. Cook 1 minute. Add salt, black pepper, ground sage, flour and whisk together until well blended. Cook until flour begins to brown and then add milk. Heat until boiling and thick. Pour into a serving bowl or glass measuring cup. Salt to taste.

Baby Back Ribs

Rinse your ribs and trim with kitchen shears. Using a spoon to start, pull back membrane from back of rib rack and grasp it with paper towel – pull to remove it from back of rib rack. Rub ribs down with **Chris's Rib Rub**. Place ribs in a preheated smoker 300 degrees. Smoke 6 hours.

Chris's Rib Rub and CVC BBQ Sauce (page 141)