



Cooking time:  
**Approx. 14-18 mins**

Recommended Method:  
**BBQ grill**

**Our Verified Canadian Pork™ ribs are raised without antibiotics, delicately braised for 4 hours in our top-secret brine and slow-cooked to fall-off-the-bone tenderness.**

**All you have to do is finish them on the grill.**

## **Ribs Instructions**

1. Preheat your BBQ to medium-high heat.
2. Remove the ribs from the foil. Place the ribs bone side down onto the grill.
3. Grill for approximately 14 to 18 minutes, flipping every 4 minutes, until an internal temperature of 190°F is reached.

**TIP:** *For perfectly cooked ribs, check the marrow in the bones for bubbling.*

4. During the last 5 minutes of cooking, add the BBQ sauce in a few coats on each side of the rack. During the last sauce application, close the lid of the BBQ and bake for 1-2 minutes.



Cooking time:  
**20 mins**

Recommended Method:  
**Oven**

**We've par-cooked the baked potatoes,  
meaning you have more time to sip a cool drink.**

### **Potato Instructions**

1. Preheat the oven to 425°F. Line a baking sheet with foil.
2. Brush the potatoes with olive oil and place them, evenly spaced, on the baking sheet.
3. Bake for approximately 20 minutes until the skin gets crispy.
4. To garnish your potatoes, cut a line horizontally across the top and squeeze from both ends to expose more of the potato. Add butter, salt and pepper, then fluff the potato centre with a fork. Add your toppings.



### **Lake Rosseau Butter Tart**

Enjoy topped with vanilla ice cream.  
*Does not need to be refrigerated.*