

Deep Fried Ribs

Ingredients:

2/3 C. Rice Flour

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2 Tsp. Salt

2 Tsp. Pepper

1 Tsp. Celery Salt

1 Tbsp. Montreal

32 Oz. Buttermilk

1 Rack Baby Back Ribs, Silver Skin Removed from the Back

Procedure:

Mix all dry ingredients together.

Peel the membrane off the back of the rack of ribs. Cut the rack into 12 pieces, following the bone.

Dredge each rib in the flour, then dip in buttermilk, and then in the flour mixture again.

Deep fry for 10-12 minutes, until golden brown.