



## BOURBON RIBS GOURMET MAC & CHEESE

### **HEATING INSTRUCTIONS:**

*If frozen, defrost in refrigerator overnight.*

1. Preheat oven to 400° F (375° F convection). Set racks to 2 middle locations.
2. Place mac + cheese, with lid off, on top rack.
3. Bake for 15 minutes. Meanwhile, remove ribs from bag. Pat dry with a paper towel. Place ribs on a lined baking tray.
4. After 15 minutes have elapsed, place ribs on bottom rack of oven.
5. Bake for 12 minutes.
6. Baste ribs with half the sauce.
7. Bake 7 more minutes, then baste one more time.
8. Bake 7 more minutes.
9. Remove ribs and mac + cheese from oven, cut between the bones and serve.
10. Enjoy with sourdough biscuits and slaw.

BON APPETIT!

**For food safety, all hot items should be heated to a minimum of 165° F**