**Ingredients**
- 1 lb. Spicy Pork Sausage
- 3-6 Tablespoons Light Brown Sugar (to taste)
- 2 Large cans of Bush’s Baked Beans (BBQ or Maple style)
- ½ cup Onions (optional)

**Directions**
1. Brown sausage in a skillet.
2. Add onions (if you want them) cook 3-5 min.
3. Add the beans & brown sugar.
4. Heat it thoroughly & serve.

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**Ingredients**
- Rack of Ribs
- Water to cover ribs
- 3-4 Beers
- Olive oil
- Bottle of Sweet Baby Rays BBQ Sauce

**Directions**
1. Put ribs in a pot of water just covering them. Add a splash of olive oil, 2-3 beers, 1/2 a bottle of sweet Baby Rays BBQ Sauce.
2. Boil ribs 60-90 min.
3. Drain liquid & put ribs in Tupperware with another beer & enough BBQ sauce to marinade them well.
4. Let them marinade a day to a week in fridge.
5. Fire up grill (charcoal & wood works best. Use hickory, oak, cherry or Applewood).
6. Soak wood in water for at least an hr.
7. Put wet wood on charcoal for good smoke & smoke for an hr or 2. Get meat to 140-160 degrees.
8. Apply BBQ sauce throughout depending on how you like it. 2-3 times if you like sauce & if you don’t like them saucy don’t put on any. Once they are at temp. it’s time to eat!