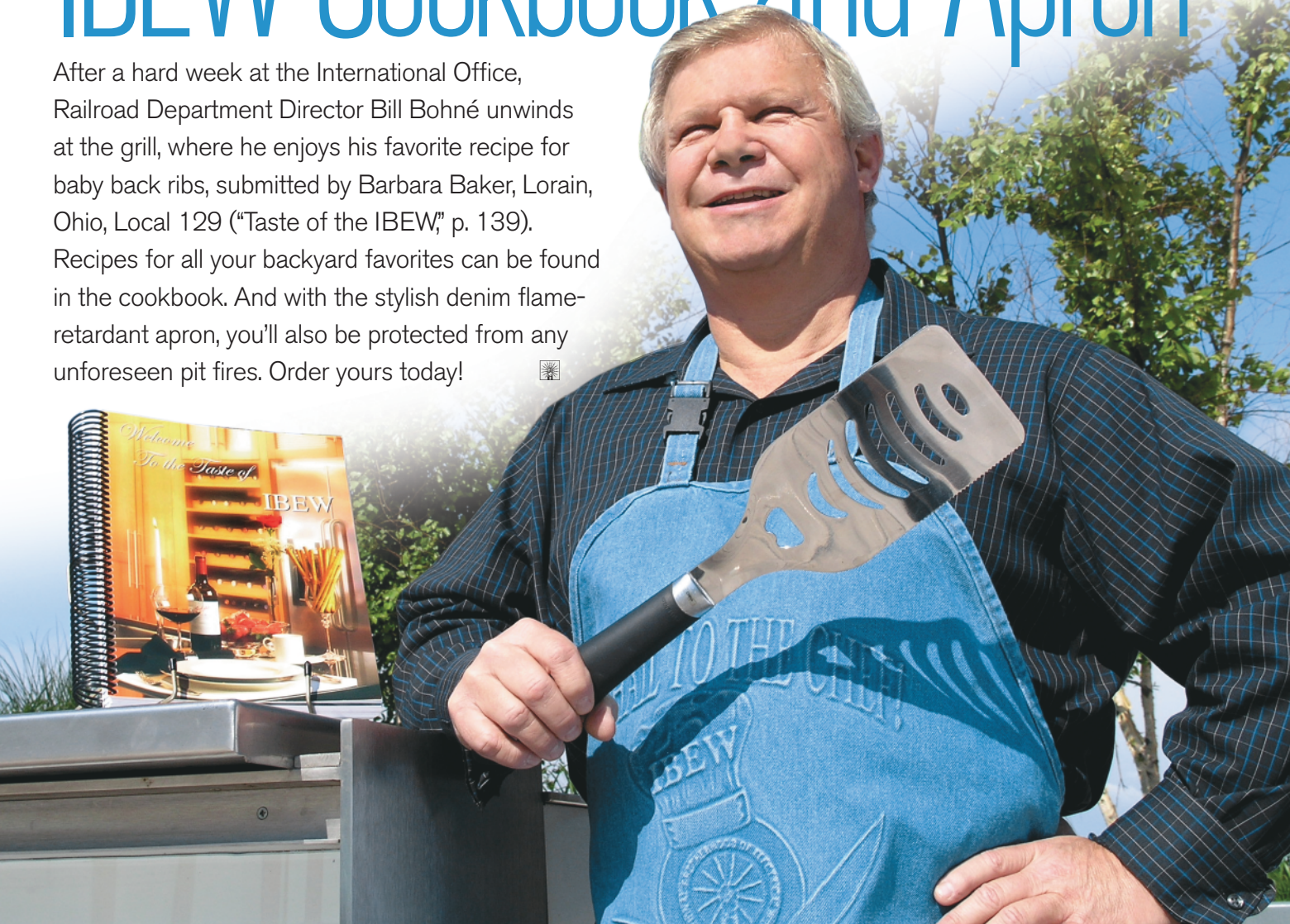


All Aboard: Catch the IBEW Cookbook and Apron

After a hard week at the International Office, Railroad Department Director Bill Bohné unwinds at the grill, where he enjoys his favorite recipe for baby back ribs, submitted by Barbara Baker, Lorain, Ohio, Local 129 ("Taste of the IBEW," p. 139). Recipes for all your backyard favorites can be found in the cookbook. And with the stylish denim flame-retardant apron, you'll also be protected from any unforeseen pit fires. Order yours today! ☀



Baby Back Ribs

4 pounds pork baby back ribs

The rub:

1/4 cup paprika 1 teaspoon garlic salt with parsley
 1/8 cup chili powder 1 teaspoon Nature's
 1/8 cup ground cumin Seasons seasoning blend

Combine rub ingredients in a small bowl and mix thoroughly. Pat over ribs. Cover ribs with plastic wrap and refrigerate at least two to four hours, or overnight. Generously coat ribs with barbecue sauce and grill for five minutes in each side, brushing frequently with additional sauce. Let ribs stand for 10 minutes prior to serving.

EDITOR'S NOTE: Last month's recipe for 480 Volt chili was submitted by San Jose, Calif. Local 332 member Dan Diegan.

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