

# RADIO ROUNDUP

a collection of features, oddities,  
and helpful tips



**NORTH AMERICAN  
PRECIS SYNDICATE, INC.**

415 Madison Avenue, 12th Fl.  
New York, New York 10017

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175 WORDS, 60 SECONDS

## TIPS FOR GRILLING GREAT RIBS FROM NY TIMES BEST-SELLING COOKBOOK AUTHOR

WHILE RIBS ARE ONE OF THE MOST POPULAR FOODS TO GRILL, ACCORDING TO THE TWENTY-FOURTH ANNUAL WEBER GRILL-WATCH SURVEY, SEVENTEEN PERCENT OF GRILL OWNERS CONSIDER THEM TO BE THE MOST CHALLENGING. "THERE ARE A FEW TRICKS OF THE TRADE WHEN IT COMES TO GRILLING GREAT RIBS," SAYS JAMIE PURVIANCE (PURR-VY-ANCE), WHOSE NEW COOKBOOK, "WEBER'S NEW REAL GRILLING," IS A NEW YORK TIMES BEST SELLER. FIRST, SAYS PURVIANCE, MAKE SURE TO REMOVE THE MEMBRANE FROM THE BACK OF THE RIBS; OTHERWISE, THE RIBS WILL BE TOO CHEWY. ANOTHER TOP TIP FOR FALL-OFF-THE-BONE RIBS IS TO COOK THEM LOW AND SLOW OVER INDIRECT HEAT AND USE A SIMPLE MOP—SUCH AS APPLE JUICE AND VINEGAR—TO BASTE THEM PERIODICALLY. FINALLY, GREAT RIBS NEED A GREAT SAUCE; HOWEVER, IT SHOULD GO ON ONLY DURING THE LAST TWENTY TO THIRTY MINUTES, OTHERWISE IT WILL BURN. VISIT [NEW-REAL-GRILLING--DOT--WEBER--DOT--COM](http://NEW-REAL-GRILLING--DOT--WEBER--DOT--COM) TO GET THE RECIPE FOR PURVIANCE'S GINGER RUBBED COUNTRY SPARERIBS WITH APRICOT GLAZE OR FOR A COPY OF "WEBER'S NEW REAL GRILLING."