smoky spare ribs, pesto potato salad and crispy chocolate bars

TOTAL TIME
30 minutes
MAKES 4
SERVINGS

APRON'S ADVICE

For a quick and easy icing for chocolate bars, mix 1/4 cup powdered sugar with 1 1/2 teaspoons water or milk.

SHOPPING LIST

Deli
1/2 cup barbecue sauce
1 (16-oz) container red potato salad
1 whole slab smoked spare ribs

Dry Grocery
2 tbsp basil pesto
1/4 cup coconut flakes
cooking spray
1 cup crispy rice cereal
1 tbsp diced pimientos
1 (6-oz) jar maraschino cherries
1 (12-oz) bag milk chocolate morsels
1 1/2 cups miniature marshmallows
1/2 cup salted peanuts
2 tbsp white decorating icing

Suggested Items
soft sweet rolls
Publix Deli baked beans
fresh salad blend

PUBLIX Aprons SIMPLE MEALS

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COOKING SEQUENCE

- Preheat grill and prepare cookie bar through step 2 - 15 minutes
- Begin grilling spare ribs and complete cookie bar - 5 minutes
- Complete spare ribs, prepare potato salad and serve - 10 minutes

smoky spare ribs

INGREDIENTS

1 whole slab Deli smoked spare ribs
aluminum foil (optional)
1/2 cup Deli barbecue sauce

STEPS

1. Preheat grill on medium heat. Remove ribs from packaging: cut into 4 servings. 2. Place ribs on grill and close lid (or cover with foil). Grill 10 minutes, turning often, to cook evenly and prevent burning. 3. Brush ribs with barbecue sauce and cook, uncovered, 5 more minutes, turning often, until thoroughly heated. Serve.

pesto potato salad

INGREDIENTS

1 (16-ounce) container Deli red potato salad
1 tablespoon diced pimientos (undrained)
2 tablespoons basil pesto

STEPS

1. Place potato salad in small bowl. 2. Stir in pimientos and pesto. Serve.

crispy chocolate bars

INGREDIENTS

1 (12-ounce) bag milk chocolate morsels
1 1/2 cups miniature marshmallows
1 cup crispy rice cereal
1/2 cup salted peanuts
cooking spray
1 (6-ounce) jar maraschino cherries (drained)
1/4 cup coconut flakes
2 tablespoons white decorating icing

STEPS

1. Place morsels in large microwave-safe bowl; microwave on HIGH 2 minutes. Stir and microwave 1–2 more minutes, stirring every 30 seconds, until chocolate is melted. Stir in marshmallows, cereal and peanuts. 2. Coat 8-inch square baking dish with cooking spray. Spread mixture into baking dish. Coarsely chop cherries. Sprinkle cherries and coconut over mixture. 3. Squeeze icing over top of cookie bar and chill. Heat in microwave on HIGH 15–20 seconds to make slicing easier. Serve. (Makes 9 servings.)

Ribs: CALORIES (per 1/4 recipe) 829kcal; FAT 62g; CHOL 203mg; SODIUM 1348mg; CARB 16g; FIBER 0g; PROTEIN 46g Salad: CALORIES (per 1/4 recipe) 249kcal; FAT 18g; CHOL 28mg; SODIUM 464mg; CARB 18g; FIBER 2g; PROTEIN 3g Crispy Chocolate Bars: CALORIES (per 1/9 recipe) 348kcal; FAT 15g; CHOL 0mg; SODIUM 89mg; CARB 48g; FIBER <1g; PROTEIN 2g Ribs: VIT A 0%; VIT C 0%; CALC 11%; IRON 19% Salad: VIT A 6%; VIT C 18%; CALC 3%; IRON 4% Crispy Chocolate Bars: VIT A 1%; VIT C 2%; CALC 0%; IRON 6%

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