

# Tips On Tailgating At Home And Away



**Saucy foil packet ribs are tasty to eat and easy to create and clean up.**

(NAPSA)—You can easily throw a terrific tailgating party at the game or at home if you follow a game plan that includes these tips:

- Keep it simple. Go for foods with quick and easy preparation and simple cleanup.

- For quick and easy veggie side dishes, center the ingredients on a sheet of foil. Fold and seal the foil into a packet, place it on grill.

- To keep foods from sticking and for easy cleanup, line your grill grates with Reynolds Wrap® Aluminum Foil. Make holes for drainage and heat circulation in a sheet of foil with a large grilling fork. Place the foil on the hot grill grates and the food on the foil.

- Flame-cooked foods are favorites at tailgate parties. Burgers and hot dogs are great, but ribs and bratwurst are easy, too, when you make them in foil packets.

Try this recipe to get your fans cheering:

## **Saucy Foil Packet Barbecue Ribs**

**2 sheets (18x24 inches each)  
Reynolds Wrap Heavy  
Duty Aluminum Foil**  
**¾ cup barbecue sauce**  
**2 tablespoons orange  
marmalade**

**2 teaspoons hot pepper sauce**  
**4 pounds pork baby back ribs**

**Preheat grill to medium heat. Combine barbecue sauce, marmalade and hot sauce; set aside. Cut ribs into 2- or 4-rib sections. Place half of ribs on each sheet of Reynolds Wrap Heavy Duty Foil. Bring up long sides of foil. Double fold top and one end to seal. Add 3 to 4 ice cubes to foil packet. Double fold remaining end, leaving room for heat circulation inside packet. Repeat to make 2 packets. Grill covered 45 minutes or until ribs are cooked through. Remove from foil. Make drainage holes in a sheet of foil with a grilling fork. Place foil on grill grate. Immediately place ribs on foil. Brush ribs with barbecue sauce mixture. Continue grilling uncovered an additional 10 to 15 minutes, turning every 5 minutes and brushing with the remaining sauce. Makes 10 servings.**

Look for specially marked cartons of Reynolds Wrap Foil, now 5 feet longer so you'll be able to cover, line and wrap more.

For more recipes and cooking tips, visit [reynoldswrapping.com](http://reynoldswrapping.com).