

UP
front

To contact us
with your ideas,
responses, letters
and more, email
us at mail@theskinnie.com



Timing is everything.

Most writing instructors and experts caution authors from using clichés. It's an oft repeated and easily remembered rule you learned in your first writing and composition class. According to a contributor to the on-line writer-support platform The Writing Cooperative, cliché use makes a writer "sound lazy, boring, and... bland."

Regardless, sometimes a cliché fits better than an original phrase. This is such a case, so: Timing is everything.

Last night I made ribs. It was a full day, so I finished cooking much later than usual. By the time the ribs – and the rest of it – were ready to eat, I was ravenous. I quickly began to gnaw the juicy meat down to its bones. Halfway through the third rib, I missed the meat and hammered a bone shard with my rear-most left, lower molar, which I've since learned is a wisdom tooth. The cracking sound inside my head gave me pause, but I ignored it and continued gorging blissfully.

Later as I cleaned my teeth before bed, a quick, sharp pain exploded from the nerves in the back of my mouth as the brush swept through a new crater where most of my tooth used to be before being subversively dislodged and mysteriously lost forever by rib-number-three. Stunned, I ran my tongue across the void. The hole felt big, like more of my tooth was missing than the fragment that was still in place.

This is why timing is everything: I have a regularly scheduled dentist appointment today, the morning after the disappearing enamel escapade.

"Have you had any problems with your teeth since your last visit?" the hygienist asks.

"Actually, yes...."

A routine cleaning is a brief encounter. But a crown and a laser gum ablation complete with numbing agents and laughing gas requires a major time commitment. So, this essay isn't getting its normal level of attention and its completion is rushed.

Although I'm looking at a bill of more than \$2,000, the ribs were so good I wouldn't un-eat them if I had a

do-over. I'll use the rest of this space to share the easy recipe with you. You don't need a smoker or an entire afternoon. You make these in your kitchen, and you have the option to quickly finish them on a grill, but it's not imperative. A dry rub and an oven with a Bake setting is the short list of essentials.

Baby back ribs get a disproportionate share of hype, but I prefer St. Louis-style (bigger, meatier, fatter, less expensive) racks. I suspect I have butcher and/or peasant DNA, because I lean towards cheaper cuts and offal, rather than overly precious lean meat.

Dry Rub – I use a mix of ground spices from the pantry rack. The garlic salt, cumin, and chili are outsized contributors to the mix. Dump them all in a bowl and combine them well until they are a single solid hue.

- Garlic salt
- Ginger
- Cumin
- Chili powder
- Coriander
- Allspice
- Sweet paprika
- Sage
- Salt

Carefully pour the rub onto the ribs, one side at a time (meaty side second), and massage it into the meat to coat well. Let the seasoned rack stand for about 30 minutes.

Heat the oven to 350. Line a baking sheet with aluminum foil and place the rubbed ribs, meaty side up, on the foil. Cook for an hour. Remove the ribs from the oven and let them sit on the baking sheet for 5 to 10 minutes. If you have a lit grill, drop the rested rack on it for about a minute on each side, being careful not to burn the meat's surface. Apply your favorite barbecue sauce, or not...it's up to you...they're great either way. Cut the ribs in between each bone and enjoy. But watch your teeth when you bite down.

Scott A. Lawrence

www.theskinnie.com



Dental Harbor
COSMETIC & RESTORATIVE DENTISTRY



Schedule
Online Now!

WORLD-CLASS DENTAL CARE CLOSE TO HOME

COMPREHENSIVE CARE FOR COMPLETE DENTAL WELLNESS
BOTOX® • INVISALIGN® • SMILE MAKEOVERS

Abby L. Dew, DDS – Landings Resident

50 MEETING STREET, SUITE B • SKIDAWAY ISLAND • 912.480.0804

DENTALHARBOR.COM • [f](#) [@](#)DOCTORABBYDEW