

## *Country rib diner*

- Place ribs in pan and add salt, garlic powder, and Greek seasoning.
- Cover with water and cook at 350 degrees for about an hour.
- Add potatoes – push under the water.
- Cook another hour and check if tender.
- Remove meat and potatoes, strain water into a pot to make gravy. **(and carrots)**
- Heat pot until boiling, add ½ to 2/3 cup flour with cold water into pot slowly. Make sure there are no lumps in the flour and water mixture.
- Add salt and pepper to gravy to taste.