

Menu

[Queso Dip with Tortilla Chips](#) · [Key Lime Margaritas](#)
[Baby Back Ribs with Sweet and Tangy Homemade Barbecue Sauce](#)

Corn on the Cob · Steamed Green Beans

[Blueberry Pie](#)

The Game Plan

The day before:

(1 hour, plus overnight marinating)

- Make the Sweet and Tangy Homemade Barbecue Sauce.
- Marinate the ribs.

Early in the day, or the day before:

(1 hour hands on, plus baking time, about 90 minutes total)

- Make the pie. After it bakes, leave it at room temperature, uncovered, until serving time.
- While the pie bakes, make the queso dip, let it cool, then refrigerate until serving time.
- Clean up the kitchen, load and run the dishwasher.

About 3 hours before dinner:

(15 minutes)

- Heat the oven for the ribs. While the oven heats, make the dry rub.
- Prep the ribs, then put them in the oven to bake for 2½ hours.
- Unload the dishwasher.

2 hours before dinner:

(15 minutes)

- Heat the queso dip in the microwave.
- Mix the margaritas.

Enjoy the queso dip with tortillas and margaritas.

40 minutes before dinner:

(40 minutes)

- Shuck the corn and trim and wash the green beans.
- Wash up and/or load the dishwasher with the appetizer dishes.
- Set the table.
- Start water boiling for the corn and set up a steamer for the beans.
- Take the ribs out of the oven. Start heating the grill. Heat some of the barbecue sauce in a saucepan on the stove.
- In the last 10 minutes before dinner, grill the ribs, cook the corn and steam the green beans.
- Light the candles.
- Start the dinner music.
- Pour the wine.

After dinner:

(10 minutes)

- Clear the table. While your partner washes the dishes, slice and plate the Blueberry Pie.

Note:

- *The hands-on work time estimates (in parentheses below the start times) are for one person doing it all, but some of these tasks can be shared or delegated.*