



PAUL E. RODRIGUEZThe Orange County Register

OLD-TIME BARBECUE: Old photographs, tools and other memorabilia are displayed on the walls in the small dining room at the Tulsa Rib Co.

BBQ FROM 37

Another successful side, creamed corn (\$2.75 a pint, \$4.95 a quart) is reminiscent of that served at the far more upscale Ritz in Newport Beach.

Fresh kernels of crunchy sweet corn in a creamy sauce

made it easy to get everyone, including our resident dad, to eat his or her vegetables.

One oddity of the fairly traditional list is the tabouli (\$2.95 a pint, \$4.75 a quart).

A salad more common in Mediterranean eateries, Tulsa's is a

combination of cucumber, tomatoes and mint with just enough chewy bulgar wheat, with a sweet-and-sour vinegar-and-oil dressing.

Having proved that Father's Day can be celebrated without Dad having to break into a sweat,

we relaxed around the bone pile, thankful that the grill didn't have to be cleaned.

Now, if only Bugs could do the dishes.

But he can't; he's too busy cranking out that homemade ice cream for dessert.

Good Stuff

Tulsa Rib Company

954 N. Tustin Ave., Orange
(714) 633-3760

Which credit cards are accepted: All the majors

Hours: 11 a.m.-10 p.m. Monday-Friday; 3-10 p.m. Saturday; 3-9 p.m. Sunday

Delivery or takeout? Takeout only

Can you phone ahead? Yes

Price per person: Complete dinners start at \$5.95

How much advance notice? 20 to 30 minutes

Is it ready when you are? Yup

What you'll need: A fake barbecue to throw Dad off track

