



OVEN ROASTED LOW AND SLOW BBQ RIBS

INGREDIENTS:

1 rack side pork ribs
2 Tbsp brown sugar
½ tsp. garlic powder
½ tsp. onion powder
1 tsp. thyme, dried
½ tsp. mustard powder
½ tsp. smoked paprika
As desired, salt and pepper
1 cup BBQ sauce

INSTRUCTIONS

1. rinse the ribs and pat dry.
optional step - Remove the silver skin.
2. Cut ribs into 2 - 3 rib portions
3. Mix together all the seasonings and sprinkle on top, bottom and sides of the rib portions.
4. Place into a bag or container and marinate 6 - 8 hours, or even overnight.
5. Preheat oven to 250°F.
6. Wrap the rib portions in foil and place in the oven.
7. Roast for 2.5 - 3 hours.
8. Remove from the oven when they've come to temperature and take the ribs out of the foil.
9. Place the ribs on a rack and brush with the bbq sauce.
- 10 Broil on both sides to produce some crispy char bits on the outside of the ribs.

NOTES

1. We prefer to use side ribs as they are generally cheaper and just as hearty as back ribs (and a bit larger). But you can use any pork rib you prefer for this recipe, they will both turn out nicely.
2. You don't HAVE to marinate the ribs overnight if you short on time, but I really recommend you do if you can. Marinating for as long as possible really helps infuse the flavors from the rub into the meat.
3. Don't go using spices you've had in your pantry for 2 years on these ribs. You will be disappointed in the flavor quality if instead, you used fresh spices!
4. Using a meat thermometer takes the guesswork out of deciding when the ribs are ready. When broiling, WATCH those ribs like a hawk because most BBQ sauces have sugar, which will burn super quick!

