



Barbequed Baby Back Ribs

INGREDIENTS

2 slabs pork baby back ribs
Rub for ribs (Recipe follows)
1 (18 ounce) bottle barbeque sauce

DIRECTIONS

- Tear off 4 pieces of aluminum foil big enough to enclose each portion of ribs. Spray each piece of foil with vegetable cooking spray. Coat ribs with rub. Brush the ribs liberally with barbeque sauce and place each portion in its own piece of foil. Wrap tightly and refrigerate for at least 8 hours, or overnight.
- Preheat oven to 300 degrees F (150 degrees C).
- Bake ribs wrapped tightly in the foil at 300 degrees F (150 degrees C) for 2 1/2 hours. Remove from foil and add more sauce, and bake in oven or on grill until the sauce is nicely caramelized.

Rub for Ribs

1/4 cup brown sugar
1 1/2 tablespoon paprika
1 tablespoon kosher salt
1 1/2 tablespoon black pepper
1 teaspoon garlic powder
1 teaspoon onion powder
1/4-1/2 teaspoon cayenne red pepper

- Combine ingredients for rub.

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