

Idiot's Kitchen Recipe – Oven Baked BBQ Ribs

Recipe from www.idiotskitchen.com



Ingredients:

1 Large Slab of Pork Spareribs (about 4 pounds)
Salt & Pepper
BBQ Sauce

Preheat the oven to 250 degrees.

Cover a sheet pan with foil. Cut the slab of ribs into 3-4 smaller slabs for easier handling. Season the ribs generously with salt & pepper. Paprika or a spice rub can also be added.

Bake the ribs “low and slow” at 250 degrees for at least 2 hours until the meat is tender and almost falling off the bone. (My ribs cooked for 2 ½ hours.)

Finish the ribs on an outdoor grill over medium flame adding chips or chunks of hickory smoking wood if desired. Add sauce and cook until crispy.

OR

Finish the ribs under the oven broiler. Watch carefully to be sure they do not burn. Broil and add sauce until crispy.

Serve as small slabs or cut between the ribs for individual pieces.