

Beth's Melt in Your Mouth Barbecue Ribs (Oven)



By Not-2-Sweet on January 06, 2005 | ★★★★★ 492 Reviews

Prep Time: 15 mins **Total Time:** 3 hrs 15 mins **Servings:** 6

Ingredients

- 4 lbs pork ribs
- 3/4 cup light brown sugar
- 1 teaspoon hickory smoke salt
- 1 tablespoon paprika
- 1 tablespoon garlic powder
- 1/2 teaspoon ground red pepper (optional)
- 2 cups of your favorite barbecue sauce (mine is Sweet Baby Ray)

Directions

- 1.Preheat oven to 300 degrees f.
- 2.Peel off tough membrane that covers the bony side of the ribs.
- 3.Mix together the sugar and spices to make the rub.
- 4.Apply rub to ribs on all sides.
- 5.Lay ribs on two layers of foil, shiny side out and meaty side down.
- 6.Lay two layers of foil on top of ribs and roll and crimp edges tightly, edges facing up to seal.
- 7.Place on baking sheet and bake for 2-2 1/2 hours or until meat is starting to shrink away from the ends of the bone.
- 8.Remove from oven.
- 9.Heat broiler.
- 10.Cut ribs into serving sized portions of 2 or 3 ribs.
- 11.Arrange on broiler pan, bony side up.
- 12.Brush on sauce.
- 13.Broil for 1 or 2 minutes until sauce is cooked on and bubbly.
- 14.Turn ribs over.
- 15.Repeat on other side.
- 16.Alternately, you can grill the ribs on your grill to cook on the sauce.

