

The Best Tasting Ribs Ever!!!

Ingredients

- 4 pounds pork ribs
- 3/4 cup light brown sugar
- 1 teaspoon hickory smoke salt (if you like ribs to be taste a little smokey)
- 1 tablespoon paprika
- 1 tablespoon garlic powder
- 1 tsp ground red pepper (if you like a bit of heat)
- 2 cups of your favourite BBQ Sauce

Instructions

- Preheat oven to 300 degrees F
- Peel off the tough membrane that covers the bony side of the ribs.
- Mix the dry ingredients together to make the dry rub.
- Apply rub to all sides of the ribs.
- Put heavy duty foil on baking tray and lay meaty sides of ribs up . (if you do not have heavy duty foil then double as you don't want the juices to seep out.
- Lay another layer of thick foil on top and crimp in the edges so it is well sealed.
- Place the baking sheet in the oven for 2 -2 1/2 hours or until meat easily comes off bone.
- Remove and lift top layer of foil carefully. Keep lower foil in tack.
- Heat broiler.
- Carefully cut ribs into serving sizes or individually. Lather your favourite BBQ sauce on the bone side first. Broil for 2-3 minutes and then pull out. Turn ribs over (meaty side up) and lather more BBQ sauce.
- Return under the broiler for 2-3 minutes or until the sauce is bubbly.
- Serve when hot.