

Baby Back Ribs

Time: 3 hrs (~15 min active time) • **Difficulty:** Easy Peasy • **Servings:** 2-4, depending on how insatiable you are

Ingredients

1 rack of Baby Back Ribs

Your favorite BBQ Sauce

Optional Dry Rub:

1/2 cup Brown Sugar

1/4 cup Smoked Paprika

1 TBSP Black Pepper

1 TBSP Kosher Salt

1 TBSP Chili Powder

1 TBSP Garlic Powder

1 TBSP Onion Powder

1 1/2 tsp Cayenne Powder

Directions

① Preheat oven to **275 degrees F**, and line a **half sheet tray** with aluminum foil.

② Flip the ribs upside down (bones facing up) and using either your fingernail or a paring knife at the bottom of a bone, find the edge of the membrane. Pull on it until it starts to tear off the back of the ribs and discard. If you're squeamish and find this disgoostring you can skip it and your ribs will be fine, but it's part of what helps the meat get so tender. The membrane can get in the way of all the magic, not to mention become chewy even when fully cooked. It's also possible that your butcher will have already removed the membrane for you, so if you just can't find it, don't fret.

③ Flip the ribs back meat-side-up and set on the prepared sheet tray. If using the dry rub, sensually massage the spices into the meat. If not using a dry rub, a generous salt pat down will do.

④ Cover the sheet tray with aluminum foil, place in the oven and **bake for 2.5 to 3 hours**, or until the meat is ridiculously juicy and tender **and reads at least 145 degrees Fahrenheit** on a meat thermometer.

⑤ Remove the top foil, brush with your favorite BBQ sauce, then return the ribs to the oven and **broil for 2-3 minutes**, or until the sauce starts to bubble. Be careful not to scorch it! This part happens fast, especially if your stove does not let you set the temperature of the broiler.

⑥ Serve immediately with all your favorite sides, and store leftovers in an airtight container in the fridge.

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Notes

If you're lacking a meat thermometer, you'll know the ribs are truly done when your attempt to lift one end with a pair of tongs results in the whole thing falling apart and bones pulling clean off the rack.

Everyone's got their own ideas of what makes for a perfect plate of BBQ, but may I suggest rolling that beautiful bean footage with some baked beans, rings of pineapple seared in butter, coleslaw, potato salad and fresh sourdough bread with room temp butter and a lil sprinkle of kosher salt for a meal perfectly balanced in the territories of crunchy, creamy, greasy and tangy.

You can use your leftover coleslaw and seared pineapple to make tacos with the rib meat the next day. Don't forget the crushed up Flaming Hot Cheetos for garnish!