

3 racks of pork baby back ribs

Cut into individual ribs and season to taste the night before cooking

To cook:

Slice 2 big sweet onions into 1/4" thick slices and spread in bottom of 12" Dutch oven. Stack ribs loosely on top of onions. Place 16 prepared coals each on bottom and top (32 coals total). Cover and cook for 1.1/2 to 2 hours. After this time, the meat should be pulling back on bones. Drain approximately 3/4 of the liquid and cover ribs with BBQ sauce of your choice. Replace 1/2 of the coals (16 coals) with freshly prepared coals and cook for another 1/2 to 1 hour. Enjoy!

