

Easy Fall-Off-the-Bone Oven Baked Ribs

Prep Time: 15min

Cook Time: 3 ½ to 4 hrs

Total Time: 3 ¾ to 4 ¼ hrs

Yield: 2 Serves

Low and slow cooking make these oven baked ribs fall off the bone tender. Once baked, we like to add our sweet and spicy barbecue sauce to the ribs, but you could use whatever you like.

Ingredients:

Ribs:

2-2 ½lb (1-1.25kg) baby back pork ribs

SPG

Your favourite BBQ Sauce

Directions:

1. Heat oven to 275° F (135° C).
2. Place the ribs meat side down on a cutting board. Locate the thin membrane covering the rack. This membrane can be tough when cooked. To remove, use your finger to gently slide under the membrane then using a paper towel, pull the membrane away from the bones.
3. Season both sides of the ribs with SPG then place into a large roasting pan. (It may be necessary to cut the ribs in half in order for them to fit into the pan). Cover with **two** sheets of aluminum foil.
4. Roast for 3 1/2 to 4 hours, until the meat falls easily from the bones.
5. Remove the ribs from the oven, discard the aluminum foil and generously brush both sides with barbeque sauce.
6. Move an oven rack near to the top of the oven. Turn broiler to high and broil the ribs for 3-4 minutes, just until the barbeque sauce begins to caramelize. Serve and Enjoy.