

Slow Baked BBQ Ribs

INGREDIENTS:

2 ½ to 3 lbs pork ribs

Salt & pepper

BBQ Sauce

PROCESS:

Preheat the oven to 275 degrees F. Line a rimmed baking sheet with foil.

Season the ribs on both sides with salt and pepper.

Place the ribs meat-side up onto the lined baking sheet. Cover tight with foil, and place in the oven.

Bake for 3 to 4 hours, or until juices run clear and the meat is cooked through and easy to pull off the bone.

To finish, remove the ribs from the oven, and brush both sides generously with BBQ sauce. Broil for 3 to 5 minutes, until the sauce begins to bubble.

ENJOY!

From: justjessieb.com

