

## Baby Back Pork Ribs Fall-off-the-Bone Ribs



Easy-peasy recipe makes one rack of 13 ribs.

Rub and cook ribs right away or rub and refrigerate for a few hours. For easy clean-up use a large disposable baking pan. Delicious finished in the oven or on the grill.

Prep Time: 15 minutes

Cook Time: 2 hours, 30 minutes

Total Time: 3 hours

One rack baby back pork ribs

Juice of one fresh lemon (*bottled lemon juice doesn't have enough bite to help tenderize the ribs*)

1/4 cup dry rub (recipe below)

1/2 cup BBQ sauce (recipe below right)

### Out of fresh lemons?

If you don't have a fresh lemon, use vinegar instead, either cider or balsamic, and sprinkle 2-3 Tbsp on the ribs.

### Dry Rub Recipe

Good for Chicken & Beef, too!

- 1/4 cup brown sugar
- 2 tsp chili powder
- 2 tsp sweet paprika
- 1 tsp dried oregano leaves  
(NOT ground oregano)
- 1 tsp dry mustard
- 1 tsp salt
- 1/2 tsp garlic powder
- 1/2 tsp onion powder
- 1/4 tsp ground pepper

Combine all Dry Rub Recipe ingredients together.

*Note: If you like lots of rub, double the recipe. If you don't use all the rub, it will keep indefinitely.*

### BBQ Sauce Recipe

Sweet Baby Rays BBQ sauce is a good go-to sauce, but if you want to make your own, this is a good ribs sauce.

- 2 tsp olive oil
- 1/2 cup onion, finely diced
- 1 clove garlic, minced
- 1/2 cup brown sugar
- 1/2 cup cider vinegar
- 1/2 cup Heinz brand ketchup
- 1/2 cup water
- 2 Tbsp molasses
- 2 Tbsp spicy mustard
- 1 Tbsp Worcestershire sauce
- 2 tsp chili powder



Heat oil in a saucepan over medium-high heat and sauté onion and garlic for 2 minutes until golden brown.

Add everything else and bring to a boil. Reduce heat and cook uncovered, stirring occasionally, for about 25 minutes. Sauce will thicken as it cools.

Preheat oven to 300°.

Remove excess fat from ribs. Peel silver skin off back of the ribs by lifting edge with a sharp knife and grabbing with a paper towel to remove\*. Cut ribs apart into individual pieces. Rub ribs with lemon juice.

Coat ribs with dry rub on all sides, pressing so that it stays in place. Place ribs meaty side down in a large disposable baking pan. Ribs must be baked in a single layer! Cover the pan tightly with foil, shiny side out.

Bake in oven on middle rack for 2½ hours. (Spareribs? Increase bake time to 3 hours.)

Remove from oven and pour off liquid. Continue by finishing in the oven or on the grill.

**Finish in the Oven:** Leaving ribs in pan, brush BBQ sauce over the top of each rib. Set oven to “High” broil and return ribs to the same middle oven rack, uncovered. Broil 4-5 minutes, watching so they don’t burn. Remove from oven and turn each rib over. They will be very tender, so it’s best to turn them using reusable thick kitchen gloves...carefully, as the ribs are hot. Brush BBQ sauce over the top of each rib and return to the oven (“High” broil) for 4-5 minutes, watching again so they don’t burn.

Broiling tip: Keep the rack in the middle of the oven where you slow-cooked the ribs. You don’t want the ribs too close to the broiler. Because every oven is different, while you broil and finish the ribs, keep checking them every minute!

**Finish on the Grill:** Remove ribs from pan and place in a metal grill basket over direct but low heat, basting with BBQ sauce and turning a few times (continuing to baste) for about 10 minutes.

Leftovers? Store well covered in refrigerator. To reheat, wrap in foil and bake at 300° for about 20-25 minutes.

Making a large amount? Do not change the time or temperature. If you have too many ribs to bake in a single layer, cook them separately in advance, such as the day before, and then refrigerate. The next day bring them to room temperature (about 30 minutes) and finish them in the oven or on the grill with BBQ sauce before serving.

**\*Other methods for removing silver skin:** Never put ribs in oven without first removing the silver skin! It’s just too chewy. Turn ribs over. Grab a salad fork and poke it between 2 ribs, under the tissue on one end or the other. Put thumb over the fork tines and lift. Work it around a bit, loosening the membrane until you can get the full tines under the membrane and it will pull off in one piece. If necessary, discard the fork and use a paper towel. It’s tough and will take some work, but persistence pays off. The trick is not to tear the silver skin while working the fork under the membrane so you can get a grip. If you get desperate, use clean needle nose pliers to grip the silver skin at the end, and rotate it a few times—you can usually pull it off in one piece. If you are a visual person, Chef John Rivers has a great YouTube video on removing silver skin!



### **Beef Ribs that fall off the Bone**

Use the above recipe for baby back pork ribs, except:

- Reduce oven temperature from 300° to 275°.
- Cook for 3½ hours in the oven (baby back pork ribs take 2½ hours). You may cook them even longer in the oven if you like but they are very tender after 3½ hours.
- It’s usually more difficult to remove the silver skin off the back of beef ribs, but it’s very necessary.