



Low and Slow Country Style Ribs

Serves 8

Ingredients:

Vegetable oil
Barbecue sauce
3 lbs country style pork ribs
Kosher salt

Directions:

1. Cut ribs into serving sizes. Baste ribs with vegetable oil, season with Kosher salt.
2. Preheat oven to 250° F.
3. Line a baking pan with aluminum foil. Arrange seasoned ribs on the baking pan. Brush ribs with barbecue sauce and bake for 90 minutes.
4. After 90 minutes, remove from oven, turn ribs over and brush with barbecue sauce. Place ribs back in oven and bake additional 30 minutes. (Repeat turning and brushing ribs with barbecue sauce every 30 minutes, until desired tenderness)

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Week: 201412

RecipeIntro: A simple recipe that yields amazing results!

FeatureIntro: For a recipe with only three ingredients, these ribs are incredible!

Season: Summer