



Saucy Country Style Ribs

Serves 8

Ingredients:

3 lb country style pork ribs
2 tablespoons salt
2 teaspoon ground black pepper
1 1/2 tablespoons garlic powder
1 1/2 cups barbecue sauce

Directions:

1. Place ribs in a large pot. Fill pot with water to cover ribs. Bring water to a boil and cook ribs until tender.
2. Combine salt, pepper and garlic powder in a small bowl. Remove ribs from pot and place them in a 9x13 inch baking dish. Sprinkle seasoning mix over ribs and let sit for 15 minutes.
3. Preheat oven to 325° F.
4. Pour barbecue sauce over ribs. Cover dish with aluminum foil and bake in for 60-90 minutes. Remove from oven and serve.

Saucy Country Style Ribs

3 lb country style pork ribs
2 tablespoons salt
2 teaspoon ground black pepper
1 1/2 tablespoons garlic powder
1 1/2 cups barbecue sauce

Place ribs in a large pot. Fill pot with water to cover ribs. Bring water to a boil and cook ribs until tender.

Combine salt, pepper and garlic powder in a small bowl. Remove ribs from pot and place them in a 9x13 inch baking dish. Sprinkle seasoning mix over ribs and let sit for 15 minutes.

Preheat oven to 325° F.

Pour barbecue sauce over ribs. Cover dish with aluminum foil and bake in for 60-90 minutes. Remove from oven and serve.

Week: 201935

FeatureIntro: Homemade BBQ ribs are hard to beat.

RecipeIntro: These country-style ribs are fall-off-the-bone tender.

Season: Summer