

## **FALL-OFF-THE-BONE RIBS**

### **Ingredients:**

- One rack of pork baby back ribs
- Juice of one lemon
- ¼ cup dry rub
- ½ cup barbeque sauce

### **Dry Rub:**

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

### **Directions:**

- Combine all rub ingredients. For a generous rack of ribs, double recipe.
- Preheat oven to 300° F.
- Remove excess fat from ribs. Peel the silver skin off the back of ribs, if any.
- Cut ribs apart into individual pieces.
- Rub ribs all over with lemon juice.
- Coat ribs with dry rub. Place meat side down in large baking pan and cover tightly with foil.
- Bake in oven for 2.5 hours.
- Remove ribs from oven and place meat side up on a sheet pan covered with foil. When ready to finish, brush with your favorite bbq sauce and broil uncovered, basting and broiling about 5 minutes a side or until they have full color.
- Ribs should be ready to fall off the bone so be careful lifting with tongs to keep them intact.

*Recipe from "JennyCanCook.com"*