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Melt in Your Mouth Rib Recipe

Author: Cherchies® Specialty Foods

MELT IN YOUR MOUTH RIB RECIPE

Ingredients

- Baby back ribs
- Cherchies Select Grilling Rub and Seasoning
- Brown sugar
- Olive oil

Preparation

1. Preheat oven to 250 degrees. Place ribs on a large baking pan (for easier cleanup, line cookie sheet with aluminum foil).
2. Generously season both sides of ribs with Cherchies Select Grilling Rub and Seasoning and brown sugar. No need to measure for this recipe (wahoo!) Make sure to place ribs fat side down in pan.
3. Cover pan with foil and cook for 4 hours, or until fork tested (a fancy word for using a fork to determine if the meat is falling off the bone). After about two hours, remove ribs from oven briefly to spoon juices over ribs. Cover and continue cooking.
4. Remove from oven, allow to sit uncovered for about 5 minutes...then yummy goodness. Mmmm!



This delicious recipe brought to you by Cherchies® Specialty Foods
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