

Ribs in Oven

**BONELESS RIBS OR... BONE IN RIBS!
PORK RUB (YOUR CHOICE) OR
SALT, PEPPER, ONION POWDER,
FRESH OR DRIED SAGE & ROSEMARY
2 TSP. LIQUID SMOKE
ONION (CUT IN QUARTERS)**

Take ribs out of package. I do not like to rinse mine. Cut ribs apart if you need to. Rub them down with pork rub. If you do not have pork rub sprinkle well with salt, pepper, & onion powder.

Line a 1/2 sheet cake pan with heavy duty aluminum foil. Put a cookie cooling rack in it (or roasting rack if you have one) Broil ribs in oven 10 minutes per side.

Use heavy and wide grade aluminum foil. Cut pieces long enough to extend 3' past roasting pan on each side. Sit pan of ribs on top of foil. Add liquid smoke, rosemary, onion & sage. Pull foil up and around ribs. Yes, the ribs, rack and pan all get wrapped! This way you do not have two pans to wash. Discard fresh herbs before serving. Ribs should have internal temperature of 160 degrees.

Boneless Ribs: Bake 280 degrees for 4 hrs.

Bone in Ribs: Bake 280 degrees for 6 hours