



Ribs, Baked

Ingredients:

boneless ribs or... BONE in ribs!
Recipe #598 Chris's Rib Rub
2 tsp Liquid Smoke
1 medium onion, cut in quarters

Instructions:

Remove ribs from the package (do not rinse). Cut if needed, then season with rib rub or a mix of salt, pepper, and onion powder. Line a half sheet pan with foil, set a rack inside, and broil ribs for 10 minutes per side. Wrap ribs and pan with foil, add liquid smoke, seal, and cook to an internal temperature of 160°F. Also see Recipe # 591 for our BBQ sauce.

Boneless Ribs: Bake 280°F for 4 hrs.

Bone in Ribs: Bake 280°F for 6 hours



Use salt, pepper, onion powder, fresh or dried sage, and fresh rosemary inside foil for more flavor. This is optional.