



# Best Ever BBQ Ribs

Makes: 3-4 servings

Prep Time: 5 minutes

Total Time: 2 & 1/2 to 3 & 1/2 hours

- 3 pounds pork ribs, whole racks
- 4 cups barbecue sauce (KC Masterpiece is my favorite)

Preheat oven to 325°F. Line a roasting pan with aluminum foil or use a disposable pan.

Remove the silver skin on the back of the ribs if it is present. Score each side of each rib by taking a sharp knife and cutting through the underside of the meat about 1/8-inch deep on either side of the bone (don't do this on the top of the rack of ribs, just on the underside). This will help the meat fall right off the bones once cooked. If unsure, look at my photo in the blog.

Place rib racks in prepared roasting pan, underside up. Cover with 1 cup barbecue sauce. Turn ribs over and douse the ribs with another 2 cups of sauce. Place in preheated oven and bake for 2 1/2 to 3 1/2 hours. Baste with the sauce every 30-40 minutes. You may need to add more sauce so that you have something to baste with as the initial sauce will caramelize and then be hard to spread over the ribs.

The ribs are done when a knife pierces between two ribs easily. The time will depend on the thickness of the ribs. It should be fall-off-the-bone done!