



Baby Back Ribs in the Oven

Serves six to eight

2 racks baby back ribs
2 tablespoons garlic salt
2 tablespoons dark brown sugar
1 tablespoon paprika
1 teaspoon cayenne pepper
1 teaspoon black pepper
BBQ sauce

Preheat the oven to 375 degrees.

Prep your ribs by removing the fascia. Mix all of the dry ingredients and rub the ribs well. Allow the ribs to sit at room temperature for 30 minutes.

Place the ribs on a roasting pan and cover them with foil. Bake them for 45 minutes to 1 hour.

Remove the pan from the oven and brush the ribs with a thin layer of bbq sauce. Cover the pan with foil again and bake for another 30 minutes.

Remove the ribs from the oven and turn your oven to broil.

Generously brush the ribs with bbq sauce. Broil until the sauce is caramelized, watching the ribs very closely and rotating the pan. Serve with extra bbq sauce and lots of napkins! Enjoy!