

Fall off the Bone Ribs from Cynthia Johnson-Guarino

Ingredients

one rack of pork baby back ribs
juice of one lemon
1/2 cup barbeque sauce (your favorite)

Instructions

1. Preheat oven to 275 degrees
2. remove excess fat from ribs. Peel the silver skin off the ribs.
3. Cut ribs apart into individual pieces
4. Rub ribs all over with lemon juice
5. Coat ribs with dry rub. Place meat side down in a large baking pan and cover tightly with foil, shiny side up
6. Bake for 2 1/2 hours
7. Remove from oven and pour off excess liquid
8. Brush with barbeque sauce
9. Finish on grill or broil for 5 minutes to caramelize. Keep an eye to prevent burning.