

# THE BEST BBQ RIBS

## ingredients:

- 2 lbs. Baby Back Ribs
- 1 1/2 Cups of BBQ Sauce
- 1 tbsp Dried Italian Parsley
- 1 tbsp Paprika
- 1 tbsp Onion Powder
- 1 tbsp Garlic Salt
- 1 tbsp Salt
- 1/2 tbsp Pepper
- 3/4 Cup Brown Sugar
- 1 Cup Water
- 1 tbsp Apple Cider Vinegar
- 1 tbsp Worcestershire Sauce

## directions:

1. Preheat oven to 275 degrees F.
2. In a small bowl, combine the sugar and spices for the rub. Remove ribs from packaging and pat dry with paper towel. Generously rub the spice mixture all over the ribs, coating both sides evenly. Place ribs in a roasting pan with rack in the bottom. Pour water, Worcestershire sauce and vinegar into the roasting pan. Place ribs in pan on rack and cover with foil.
3. Cook for 2 to 2 1/2 hours, until the meat easily pulls away from the bone.
4. Heat grill to high heat. Once hot, place ribs on grill, brush with your favorite barbecue sauce, and cook 5 minutes; turn over, brush again, cook 5 more minutes. Transfer ribs to a cutting board and cut them up to serve.

Enjoy!

