

Best Pork Ribs Ever!

Ingredients

Baby Back Pork Ribs
Liquid Smoke
Kosher Salt
Black Pepper

Instructions

Preheat oven to 250.

- Use paper towels to peel away the white membrane (silver skin) on the back of the ribs.
(*BONUS - the ones you get at Unger Meats are already removed*)
- Line large baking sheet with tinfoil (overlapping all sides generously as you will be wrapping the ribs in this foil - tenting)
- Rub the ribs generously - both sides - with liquid smoke, kosher salt & ground black pepper.
- Place the ribs on the baking sheet and wrap/tent the ribs with the foil. Ribs should be completely covered and wrapped.
- Bake in 250 oven for 6-7 hours.
- Once done, let the ribs rest for a bit before handling them as the meat will be (or at least should be) fall off the bone!!
- Finish ribs on the BBQ with LOTS of your favourite BBQ sauce.

THAT'S IT!!! EASIEST and BEST ribs EVER!!!!

Enjoy :)



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