



## EASY PORK RIBS



This quick (relatively), and easy recipe does not require a grill. All the cooking can be done in the oven. It works just as well for baby back ribs as it does for spare ribs.

Serves 4 people for baby backs and 5-6 people for spare ribs depending on weight (of the ribs, not the people)

2 slabs          Pork Ribs

Thoroughly dry the slabs with paper towel and place rib side up on a cutting board. Remove the silverskin covering the bone side of the slab by inserting the back of a teaspoon under the silverskin. This usually works better at the wide end of the slab. If you are having trouble getting started in one spot, just try another. Loosen the skin and separate it from the bones until you can grab it (a paper towel may help in getting a good grip). Pull off the skin; it should come off in one piece. If it tears, just start a new section and repeat.

3 oz              Till's Rub

Add Till's Rub and massage each slab liberally on all sides. Place the ribs meat side up on a rimmed baking sheet and cover the entire baking sheet with aluminum foil creating a tent. It is important to seal all edges so that steam gets trapped. You may have to combine several sheets of foil to accomplish that.

Let the rubbed ribs sit at room temperature for 2-3 hours.

Preheat the oven to 275F.

Bake for 3hrs

Bake time may vary based on your oven and the size of the ribs. When done, the slab should break apart when lifted up on one end with tongs and the bones should come out of the meat clean.

Remove the aluminum foil tent and carefully pour off any liquid into a bowl and set it aside.

Place the ribs under the broiler and brown to your liking, being careful not to burn them. This can also be done on a grill preheated to medium.

For a quick BBQ sauce while the ribs are broiling, combine the following in a small saucepan:

1 ½ cups	Ketchup
¼ cup	Cider Vinegar
1 Tbsp	Mustard
1 Tbsp	Worcester Sauce
1 Tbsp	Maple Syrup
¼ cup	Cooking Juices

Make sure to separate the fat from the juices and add to the pan.

Bring to a simmer over medium heat and serve with the ribs.