

Best Simple Baby Back Ribs

2 racks baby back ribs
1 pound good quality bacon
Taste-full Salt Blend or salt and black pepper to taste
Your favorite barbecue sauce



A Taste-Full Blog

METHOD

The DAY BEFORE SERVING (or the morning of):

A. Pre-heat oven to 300 degrees

1. Place ribs on a jelly-roll style sheet pan (with sides); season both sides liberally with salt and pepper
2. Place bone side down in pan; cover meat with slices of bacon
3. Wrap tightly in foil and place in oven
4. Cook for approximately 2 ½ – 3 hours, or until very tender (meat should fall off the bone)
5. Remove from oven and remove bacon and foil; while ribs are still hot, brush liberally with your favorite barbecue sauce (you can then cook bacon in a sauté pan to crisp and use separately)
6. Allow ribs to cool for about 20 – 30 minutes, then place in refrigerator, loosely covered, overnight

1 HOUR BEFORE SERVING:

A. Remove ribs from refrigerator

20 MINUTES BEFORE SERVING:

A. Pre-heat grill or grill pan to medium; pour extra barbecue sauce in a bowl and get tongs, a clean brush, and a clean serving platter ready

B. Clean grill grates thoroughly and rub with oil (use an old rag that you can throw away)

C. Place ribs, meat side down, on the grill; watch carefully and avoid flare-ups; after about 2 minutes, turn ribs a ¼ turn (still meat side down)

D. Turn ribs over, placing bone side down; brush meat with more sauce and close lid

E. Let ribs heat through on grill for about 5 – 10 minutes, checking occasionally to be sure they are not burning, and adjusting the heat if necessary

F. If desired, brush ribs one more time with sauce and flip one more time to caramelize the sauce

G. Serve hot

*If desired, rub ribs with your favorite dry spice rub 24 hours before the initial cooking process; be sure rub does NOT contain salt