

Photo
Coming
Soon



Backyard Favorites: Barbecue Pork Ribs

INGREDIENTS

- Pork Ribs (Any cut will do)
- Barbecue Sauce Of Your Choice
- $\frac{1}{4}$ teaspoon of Pepper
- $\frac{1}{2}$ teaspoon of Salt
- 1 Tablespoon of Brown Sugar Bourbon

DIRECTIONS

1. Preheat oven to 350°F.
2. Place the ribs on a baking sheet or in a roasting pan. Season with salt, pepper, and sprinkle the Brown Sugar Bourbon evenly over the top.
3. Cover tightly with foil and bake for 1 hour, or until the internal temperature reaches 165°F and the ribs are tender.
4. Remove the foil, brush generously with barbecue sauce, and return to the oven uncovered for another 20-30 minutes to caramelize the sauce.

NOTES

- **Sauce Timing**

Barbecue sauce has its moment—and timing is everything. Add it too early and it'll burn; too late and it won't have time to stick. For that perfect glossy, caramelized finish, brush it on during the last 20–30 minutes of cooking.

- **Wrap Them Up**

Wrapping your ribs in foil (or butcher paper) while they cook helps lock in moisture, making them tender and giving you that coveted “fall-off-the-bone” texture.

- **Patience Is Key**

Ribs are not a rush job. Low and slow is where the magic happens. In the oven, expect about 1 ½ hours. On the grill, you're looking at 1 ½–2 hours. Smoking? That's an even longer game. But trust me—patience pays off with ribs that are juicy, flavorful, and worth every minute of waiting.

- **Storage and Reheating**

Got leftovers? Store cooled ribs in an airtight container in the fridge for up to 3–4 days. When reheating, skip the microwave (it dries them out) and warm them gently in the oven at 275°F, covered in foil. Add a splash of broth or extra sauce to keep them moist and tender.