

Should be Illegal BBQ Ribs

Category: Pork

Servings: 2

Rating: 10

Source: Beverly Carson, Food.com

Description:

Great with coleslaw and baked beans. We served a puckery shiraz with this and it matched well.

Ingredients:

1 paprika	1/2 teaspoon
1 chili powder	1/2 teaspoon
1 garlic powder	1/2 teaspoon
1 Old Bay Seasoning	1 tablespoon
1 onion powder	1/4 teaspoon
1 celery seed	1/8 teaspoon
1 brown sugar	1/8 cup
1 pepper	a few grinds
1 onion	1/2 a medium, chopped
1 sugar	1 tablespoon
1 BBQ Sauce	6 ounces
1 honey	4 ounces
1 pork back ribs	2 lbs.

Instructions:

Mix the sauce ingredients in a roasting pan. Cut the ribs into serveable slabs and add them to the pan, coating them liberally with sauce.

Cover lightly with foil and place the pan in a pre-heated, 450° oven. As soon as the ribs are in the oven, turn the heat down to 325°. Cook for about one hour, turning once after 30 minutes. Remove the foil and continue cooking for another 20-30 minutes or so. Check the ribs to see if a fork goes into the meat easily, which indicates that they are done. If you are not sure, cut through one of the slabs to check.