

BBQ Ribs

3 racks baby back ribs
1 ½ tsp onion powder
1 tsp garlic powder
Salt & Pepper

BBQ sauce of choice

Preheat oven to 300 degrees

Remove silver skin from the back side of each rack of ribs. (cut each rack in half – if desired for easier handling) Mix seasonings together and sprinkle all over both sides of the ribs. Place a rack of ribs (or 2 halves) on a double thickness of foil, fold over and crimp to seal the ribs. Place packets on a cookie sheet with sides and bake for 2 hours. Carefully open the ribs and check to see if they are tender. Bake an additional 30 minutes if needed.

Heat your grill to medium heat. Carefully open the packets and drain off all liquid. Place ribs on the grill, bone side down. Grill 10 minutes and turn. Brush with BBQ Sauce and grill 5 minutes. Turn and brush the remaining side and grill a few minutes longer. Repeat until coated to your liking. Remove from grill and cut into 2-rib portions and serve.