

jackie's supper club

BBQ Ribs - serves 4

Ingredients:

- 3 lbs bone in baby back pork ribs
- 1 tablespoon kosher salt
- 1 teaspoon paprika
- .5 teaspoon garlic powder
- .5 teaspoon dried oregano
- 1 tablespoon brown sugar
- 1 cup of bbq sauce of choice

Directions:

1. Combine the salt, sugar, and spices in a bowl. Rub all over the pork ribs and let marinate for at least 2 hours.
2. Preheat the oven to 250F. Bake for 3-3.5 hours, or until the meat falls off the bone.
3. Brush with bbq, then serve.