

Oven baked St. Louis ribs



Instructions

1. Combine all ingredients for the marinade in a small bowl. Rub both sides of the ribs with it. Let ribs absorb the spices for at least 15 minutes.
2. Preheat oven to 350F. Place rack in the middle.
3. Wrap ribs in aluminum foil. Place ribs on a baking sheet and bake for 2 hours, or a little less, until tender.
4. Remove ribs from foil and generously brush with barbecue sauce. Return to the oven and bake for 20-25 more minutes, until sauce has warmed up and turned darker.
5. Cut into individual ribs. Enjoy!

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