

Joe’s Baked Island Baby Back Ribs





Lamb Dissection: Rib, Ribs, Rib

Instructions

1. Combine brown sugar and spices in a small bowl; reserve 2 tablespoons spice mixture. Rub remaining spice mixture on ribs; coat well.
2. Place ribs in a single layer on an aluminum foil-lined baking sheet (17 x 11 inch) or roasting pan. Pour water into pan; cover with foil. Bake at 375° F for 1 hour, or until meat starts to pull away from bones.
3. Meanwhile, combine jelly and reserved spice mixture. Brush steamed ribs with jelly mixture.
4. Cover and refrigerate 1 hour or overnight, if desired.
5. Grill or broil 3-5 minutes per side, or until heated through and nicely browned.

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