

# Slow-Roasted Country Ribs with BBQ Glaze















# Instructions

1. Preheat oven to 300°F. Line a baking dish with foil.
2. Season ribs with garlic powder, paprika, salt, and pepper. Place in dish and cover with foil.
3. Roast for 2.5–3 hours until tender.
4. Remove foil, brush with BBQ sauce, and broil for 5–7 minutes to caramelize the glaze.
5. Let rest 5 minutes before serving.

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