

Barbecue Ribs

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Apple Juice (enough to cover the ribs in the pan you are using)

1 Rack of Ribs

Your favorite barbecue sauce

Rub:

2 Tbsp Brown Sugar

2 Tbsp Chili Powder

1 Tbsp Smoked Paprika

1 Tbsp Regular Paprika

1 Tbsp Dry Mustard

1 Tbsp Garlic Powder

Salt and Pepper

1. Remove back membrane on Ribs
2. Place ribs and apple juice into a pan deep enough for apple juice to cover ribs.
3. Marinate in refrigerator for 3 hours
4. Remove ribs from apple juice and cover with rub
5. Wrap ribs in foil and place back into the apple juice
6. Bake ribs in 350 degree oven for 2 hours
7. Remove from oven and preheat grill (we highly recommend using Cowboy Brand Charcoal)
8. Place ribs on grill and brush on your favorite barbecue sauce
9. Grill just enough to put some grill marks on both sides and serve.

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