

Easy Greek Ribs

Ingredients

- SEASONING SALT
- GARLIC powder
- OREGANO
- Lemon pepper
- LEMON JUICE (2 lemons)
- 2 racks baby back ribs

Directions

- Cover the ribs with water in a large pot.
- Bring to a boil and reduce heat and simmer for about 30 minutes.
- Drain ribs and place on a foil lined baking sheet.
- PRE-HEAT OVEN TO 350°
- Squeeze lemon juice liberally all over ribs.
- Liberally SEASON BOTH SIDES WITH OF THE ABOVE SEASONINGS.
- BAKE FOR about 1 hour or until the meat comes nicely away from the bone.