

Oven Barbecued Country Style Ribs

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Ingredients:

about 5# pork loin country-style ribs, bone in

3 tsp pepper

2 1/2 tsp garlic powder

2 1/2 tsp onion salt

1/4 tsp cayenne pepper

1/2 tsp cumin

1/2 tsp dried mustard

1/2 red onion, chopped

1/4 cup apple cider vinegar

1/4 cup apple bourbon

1 cup barbecue sauce of your choice

1/4 cup brown sugar

Directions:

*Rinse the ribs and pat dry. Mix together the pepper, garlic powder, onion salt, cayenne, cumin, and dried mustard. Sprinkle over and pat onto all sides of the ribs. Cover in tin foil and refrigerate for 24 to 36 hours.

*Preheat oven to 300 degrees. Spray a 9 X 13 baking pan with nonstick spray. Add the onion, apple cider vinegar and apple bourbon.

*Place the ribs in the pan, meaty side down, cover tightly with heavy tin foil and cook for 1 1/2 hours. Be very careful taking off the foil, the steam will be hot. Turn the ribs over, recover, and cook another 1 1/2 hours.

*Mix together the barbecue sauce and the brown sugar. Pour over the ribs, recover, and cook for another hour.