



CS My Pork Ribs

Source: *Captain's Shack* Bob and Robin Young, Boise, ID

PDF: CS-My-Pork-Ribs.pdf 10 Aug 2023

Prep: 15 min Cure: 24 hrs

Cook: 2½ - 3½ hrs Total: 27¾ hrs

Note: This is an awesome way to BBQ pork ribs in the oven. It is not difficult, but you will need some time. Enjoy! We use St Louis cut ribs.

Ingredients:

2 racks St Louis style ribs, white skin removed

Aluminum Foil

Liberal Amount <http://www.rockinrs.com/CS-Memphis-Style-BBQ-Rub.pdf>

Liberal Amount <http://www.rockinrs.com/CS-BBQ-Sauce.pdf>

3 oz Jack Daniels Black Label Bourbon

Directions:

Remove the white skin from the bone side of the ribs. Discard. Cut 2 pieces of aluminum foil, enough to make an envelop to place the ribs in and seal. Lay the ribs, bone side up, and use a liberal amount of the BBQ Rub and spread over the ribs. Pat into the ribs. Brush a liberal amount of the BBQ Sauce on the ribs.

Turn the ribs over and repeat the process, rub then sauce. Seal the foil except for one side. Pour in the bourbon, then seal. Place on a half sheet pan and place in the refrigerator for 12 hours and up to 24 hours. Remove from refrigerator 1 hour before cooking to bring up to room temperature.

Preheat oven to 275° F. Place ribs in oven on the center rack, on the half sheet pan, and cook for 2½ - 3½ hours until the ribs are Fall-Off-The-Bone tender. You should be able to smell the ribs.

Serve with your favorite sides. The photo above shows baked beans and corn fritters, <http://www.rockinrs.com/CS-Corn-Fritters.pdf>.