



CS-Pork Ribs

Source: *Captain's Shack*, Boise, Idaho

Bob and Robin Young

PDF: CS-Pork-Ribs-2.pdf Serves: 6

Prep: 15 min

Cook: Abt 4 hrs, 10 min

Ingredients:

2 pkgs St Lewis Style pork ribs

Celtic Sea Salt and fresh ground Tellicherry Black Pepper to taste

1 t each slab McCormic Mesquite rub

1 ½ t each slab Brown Sugar Bourbon rub (McCormic Grill Master)

1 T each side of each slab Jack Daniel's Original BBQ Sauce

Heavy duty Reynolds Wrap, shinny side out.

Directions:

Preheat oven to 325°F. Remove the white skin from each slab of ribs – bone side.

Add the rubs to each side of the slab and pat into the meat. Add the BBQ sauce and spread over each side of the ribs.

Tear aluminum foil to cover each slab. You should use 1 piece on each slab keeping enough to seal the slabs and make a sealed packet. Place on a cookie sheet and place in the refrigerator for up to 24 hours. The longer the better. Remove from the refrigerator 1 hour before cooking.



Cook for 2 hours at 325°F and do not disturb. Raise temperature to 350°F for 2 hours.

Remove from oven and open the packet and expose the meat. At this time you can spread more BBQ sauce. Return to oven, packet open, and broil for 5-10 minutes. Keep your eyes on the meat and do not burn. Let cool 10 minutes. Slice 3 ribs per serving. Serve with potato salad.

