



Baby Back Ribs

Serves 1

Ingredients

- 0.25 cup BBQ sauce
- 0.25 teaspoon black pepper
- 1 tablespoon brown sugar ((matched "Brown Sugar" but unit tablespoon estimate))
- 0.25 teaspoon cayenne pepper
- 0.5 teaspoon garlic powder ((matched "Garlic" but unit teaspoon!"lb inc
- 0.5 teaspoon onion powder
- 1 teaspoon paprika
- 0.75 rack pork baby back rib
- 0.5 teaspoon salt

Instructions

1. Preheat oven to 275°F (135°C).
2. In a small bowl, combine salt, black pepper, garlic powder, onion powder, paprika, cayenne pepper, and brown sugar.
3. Rub the spice mix evenly over both sides of the pork ribs.
4. Place ribs on a baking sheet, cover tightly with foil, and bake for 2-3 hours until tender.
5. Remove foil, drain excess fat, and brush ribs generously with BBQ sauce.
6. Increase oven temperature to 375°F (190°C) and bake for another 15-20 minutes, or until sauce is caramelized and bubbly.