



Rust Back ribs

Serves 1

Ingredients

- 2 tablespoon apple cider vinegar ((matched "Apple Cider Vinegar" but — using AI estimate))
- 0.25 teaspoon black pepper
- 1 tablespoon brown sugar ((matched "Brown Sugar" but unit tablespoon estimate))
- 0.25 teaspoon cayenne pepper
- 1 teaspoon dijon mustard ((matched "Dijon Mustard" but unit teaspoon! estimate))
- 0.5 teaspoon garlic powder ((matched "Garlic" but unit teaspoon!"lb inc
- 0.25 cup ketchup
- 0.5 teaspoon onion powder
- 1 teaspoon paprika
- 0.5 rack pork baby back rib
- 0.5 teaspoon salt
- 1 tablespoon worcestershire sauce

Instructions

1. Preheat oven to 300°F (150°C).
2. In a bowl, whisk together ketchup, apple cider vinegar, brown sugar, Dijon mustard, Worcestershire sauce, paprika, garlic powder, onion powder, salt, black pepper, and cayenne pepper to create the sauce.
3. Pat the pork ribs dry and season lightly with salt and pepper.
4. Place ribs in a roasting pan, meaty side up, and generously brush with the prepared sauce.
5. Cover the pan tightly with foil.
6. Bake for 2.5 to 3 hours, or until the ribs are tender.
7. Uncover and bake for another 15-20 minutes, brushing with more sauce, until caramelized.
8. Let rest for 10 minutes before slicing and serving.