

THE NIAGARA PARKS COMMISSION EDGEWATERS TAP & GRILL

BBQ Ribs

Ingredients

Yield: 2 Ribs

2 Each 1 – 1 ½ lbs Pork Back Ribs
6 oz BBQ Sauce – Texas Style

Method

- Starting with fully defrosted ribs.
- Brush with $\frac{3}{4}$ cup of Texas Style BBQ Sauce.
- Place the ribs on a roasting pan with the meat side up.
- Pour $\frac{1}{3}$ cup of water on the bottom of the tray.
- Cover the tray with plastic wrap, tightly.
- Cover the plastic wrap with foil, tightly.
- Bake at 300 degrees for 1 hour and 30 minutes. Be sure the oven is pre-heated.
- Remove from the oven, uncover. Cool.
- After cooled, place on a grill, cooking both sides until hot.
- Brush with Edgewaters Texas Style BBQ Sauce back side of ribs.
- Turn and brush on front side of ribs.
- Serve and enjoy!