

Slow Roasted BBQ Ribs

I love the flavor of BBQ Ribs – That slow cooked flavor that melts in your mouth. Here's a way to do it at home in your oven. Melt in your mouth ribs!

Slow Roasted

BBQ RIBS

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How to

Do it:

Mix all the ingredients for the marinade in a large, nonmetallic dish. Place the ribs in and turn once. Marinade

for 8-10 hours or overnight, turning once.



Remove ribs from marinade and dry gently. Mix all the spices for the rub and rub on both sides liberally. Allow to sit for about an hour at room temperature.



Preheat oven to 250 degrees and cook the ribs on a rack, fat side up, for 90 minutes. Turn the ribs and cook an additional 30 minutes.

Turn up the heat to 375 degrees. Mop the top of the ribs with barbeque sauce (either homemade or store bought. We love Meat Mitch from Kansas City) and cook for 15 minutes. Turn the

ribs, mop more sauce on the ribs and cook 15 more minutes.

Remove from heat and let set for about 5 to 10 minutes. Slice the ribs and serve.



Makes 4 servings.



Slow Roasted Barbecue Ribs



I love the flavor of BBQ Ribs – That slow cooked flavor that melts in your mouth. Here's a way to do it at home in your oven. Melt in your mouth ribs!

- 2 – 3 pound slab pork spare ribs
- 1 cup barbecue sauce ((store bought or homemade))

Marinade

- 1 cup brewed coffee, (cold)
- 2 teaspoons salt
- 1 Tablespoon lemon pepper
- Water to cover

Rub

- 1/4 cup smoked paprika
- 3 Tablespoons chili powder
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- 1 Tablespoon lemon pepper
- 1 teaspoon salt

Marinade

1. Mix all the ingredients for the marinade in a large, nonmetallic dish. Place the ribs in and turn once. Marinade for 8-10 hours or overnight, turning once.
2. Remove from refrigerator and add the rub.

Rub

1. Remove ribs from marinade and dry gently. Mix all the spices for the rub and rub on both sides liberally. Allow to sit for about an hour at room temperature.

The Ribs!

1. Preheat oven to 250 degrees and cook the ribs on a rack, fat side up, for 90 minutes. Turn the ribs and cook an additional 30 minutes.
2. Turn up the heat to 375 degrees. Mop the top of the ribs with barbeque sauce and cook for 15 minutes. Turn the ribs, mop more sauce on the ribs and cook 15 more minutes.
3. Remove from heat and let set for about 5 to 10 minutes. Slice the ribs and serve.

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