

BBQ Ribs

For great BBQ ribs, I save money by purchasing pork spare ribs.

Ingredients:

Pork Spare Ribs (desired amount)

1 cup Brown Sugar

Cavenders Greek Seasoning

16-32 ounce of your favorite BBQ sauce or make your own.

Directions:

Remove the spare ribs from the package and rinse with cold water and pat dry.

Turn the spare ribs over and remove the thin membrane. You may need a knife to get it started, but once you get it started, it pulls right off.

Sprinkle generously with the Greek seasoning on both sides; repeat with the brown sugar.

Place ribs in a large pan and cover with tin foil; baking in a 275 degree oven for 3 hours.

Remove from oven; draining juices and let stand about 30 minutes.

While the ribs are standing, fire up your grill.

Place the ribs on the grill and cook until brown on each side.

Cover with BBQ sauce and cook a few 3-5 minutes; flip and repeat.

I usually do this two or three time.

These ribs will melt in your mouth.