

## Slow-Roasted Baby Back Ribs



### INGREDIENTS

Racks of baby back ribs

Rib Rub Seasoning

Cider Vinegar

Water

BBQ Sauce

### AMOUNT

3 Ea

12 Tbls

¼ Cup

½ Cup

¾ Cup

### METHOD - Preheat oven to 250°F.

1. Preheat oven to 250 degrees. Make sure you have a pan large enough to fit the racks of ribs. Also make sure you have plastic wrap and aluminum foil handy.
2. Rub each rack of ribs with 4 Tbls of 'rib rub', front and back.
3. In a pan large enough to hold 3 racks of ribs, shingle the three racks so that they are only slightly overlapping one another.
4. Pour water and vinegar onto ribs and into bottom of pan.
5. Cover the pan with plastic wrap and then with aluminum foil to seal in all the moisture.
6. Cook ribs at 250 degrees for 6 hours. When 6 hours are up, baste the ribs with BBQ sauce of your choice and broil for a few minutes until BBQ caramelizes. Serve ½ rack per person.

**After Work** with Chef Nicole™