

BBQ RIBS

from Stacy at stacysrandomthoughts.com

RACK OF RIBS, BEEF OR PORK, CUT INTO 3 OR 4 SECTIONS
2 TBS PAPRIKA
1 TBS SALT
1 TBS ONION POWDER
1 TBS GROUND BLACK PEPPER
2 TSP CAYENNE PEPPER

PREHEAT OVEN TO 300 DEGREES

RUB THE RIBS WITH DRY INGREDIENTS ON RIBS.

**WRAP EACH SECTION IN FOIL AND BAKE
AT 300 FOR 2-AND-A-HALF HOURS.**

WHEN FINISHED COOKING, UNWRAP FROM FOIL.

**BRUSH WITH BBQ SAUCE.
FINISH ON GRILL OVER INDIRECT HEAT
FOR 3-4 MINUTES PER SIDE.**