

Bar-B-Que Ribs

What you will need:

2 full slabs of pork ribs (thawed)
1 bottle 3oz McCormick BBQ seasoning
1 bottle 16 oz Lowry's season salt
2 Tbsp black pepper
2 bottles Sticky Fingers Carolina Sweet BBQ sauce

For Rub:

Mix ½ bottle BBQ seasoning with ½ bottle season salt and black pepper

To Prep:

Season ribs graciously on both sides.
Wrap in plastic wrap. Refrigerate for 4- 12 hours. (If seasoning for longer times prepare night before)

Heat oven to 285
Cook ribs 3-4 hours flipping over every 45 minutes until done.
Finish on grill. Apply BBQ sauce graciously as soon as you put them on the grill.
Cook 10- 15 minutes on grill until BBQ sauce becomes sticky.
Serve and ENJOY!

Recipe by: Katrina Jenkins