

# Just a Pinch



Sharing Hometown Recipes, Cooking Tips and Coupons

By Janet Tharpe

## Impress Your Guests with Easy, Tasty Ribs

"Yum, yum,  
yummy!"



Marie Ward  
Cape Charles, VA  
(Pop. 1,009)

Guests will be asking you for more, more, more when you serve Marie Ward's I Want More Ribs at your next cookout. This recipe is simple and delicious! The sweetness of the rub, paired with a spicy barbecue sauce is scrumptious. These ribs are baked in the oven, but you can finish them on the grill too if you prefer.

See step-by-step photos of Marie's recipe plus thousands more from home cooks nationwide at:

[www.justapinch.com/bbqribs](http://www.justapinch.com/bbqribs)

You'll also find a meal planner, coupons and chances to win! Enjoy and remember, use "just a pinch"...

-Janet

### Marie's I Want More Ribs



#### What You Need

- 4 lb pork ribs
- 3/4 c light brown sugar
- 1 tsp smokehouse maple
- 1 tsp mesquite
- 1/2 tsp crushed red pepper
- 1 tbsp garlic powder
- 2 c barbecue sauce (your favorite)

#### Directions

- Preheat oven to 300 F. Peel off the tough membrane that covers the bony side of the ribs.
- Mix together sugar and spices to make rub.
- Apply rub to ribs on all sides.
- Lay ribs on two layers of foil (shiny side out and meaty side down).
- Lay two layers of foil on top of ribs. Roll and crimp edges tightly (edges facing up to seal).
- Place on baking sheet and bake for 2-2 1/2 hours or until meat is starting to shrink away from ends of bone.
- Remove from oven. Heat broiler.
- Cut ribs into serving sized portions.
- Arrange ribs on broiler pan, bone side up. Brush on sauce.
- Broil for 1 or 2 minutes until sauce is cooked on and bubbly.
- Turn ribs over. Repeat on other side.
- Instead of broiling, you can also finish ribs on the grill.

Submitted by: Marie Ward, Cape Charles, VA (Pop. 1,009)

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