

Recipe For: BBQed Pork Back Ribs



Ingredients

2 racks of back ribs

Place ribs in a large baking pan. Sprinkle with salt and pepper on both sides (about 1 tbsp. total). Cover ribs with water. Cover pan with foil and seal as tightly as possible. Bake in 350 degree oven for 1.5 to 2 hours ('til cooked through). Allow to cool in the liquid to just warm. Remove ribs and coat with Karl's Peach BBQ Sauce. Place ribs on hot grill until warmed through and has sear marks. Add remaining sauce if necessary or desired while grilling. Enjoy!

