

BBQ Pork Baby Back Ribs

Ingredients

- 2 Racks Tiefenthaler's BBQ Pork Baby Back Ribs, Ready to Cook; Thawed
- 1 bottle Tiefenthaler's Sweet & Tangy BBQ Sauce

Method:

Preheat oven to 350 degrees. Place thawed ribs in a roasting pan. Cover and bake for 2 to 3 hours or until tender. Take ribs out of roasting pan, discard grease out of the pan. Rub ribs generously with Tiefenthaler's Sweet & Tangy BBQ Sauce (or your favorite sauce). Make sure that you get the ribs covered well with the sauce. More sauce is better.

Turn your oven down to 300 degrees. Put the BBQ coated ribs back into the roasting pan and bake uncovered this time for another 30 minutes. Serve with your favorite side dishes and enjoy!

Makes about 6 servings.

