

Simple Barbeque Ribs
(Brenda's Kitchen, April 2008)

I use baby back pork ribs. My favorite are the ribs that come in a package of three at Costco.

Directions:

- Line a baking sheet that has sides with heavy duty aluminum foil. Make the ends of the foil longer than the baking sheet.
- Rub the ribs with a seasoning. My favorites are Lysander's rub for ribs or Papa's seasoning.
 - You can also make your own seasoning:
 - 1/4 cup brown sugar
 - 1/4 cup salt
 - 1/4 cup paprika
 - 1 Tablespoon black pepper
 - 1 Tablespoon garlic powder
 - 1 Tablespoon onion powder
 - 1/2 Tablespoon cayenne pepper
 - 1/2 teaspoon crushed fennel seed
 - 1/2 teaspoon ground coriander
- Place ribs on the baking sheet. Lay another extra long sheet of foil on top of the ribs and seal all the sides.
- Bake for 4-6 hours in a 200 degree oven.
- If I am not going to use them right away, I wrap them in foil and freeze them.
- Before placing the ribs on the barbeque, coat them with any barbeque sauce.
- Since the ribs are already cooked, just barbeque until hot & sizzling.

Clos LaChance Wine Pairing Recommendations:

- 2005 Buff-Bellied Zinfandel
- 2005 Estate Syrah
- 2004 Estate Cabernet Sauvignon