



Amazing Oven Baked Baby Back Ribs

Serves 4

Ingredients

- 2 slab of baby back ribs
- Daddy B's Signature Rib Rub
- 1 cup yellow mustard
- heavy duty foil
- 2 cups of apple juice
- 2 cups of your favorite marinade
- 2 cups of Tangy Sweet barbecue sauce
- 2 gallon size zip lock bags

Cooking Directions

1. Strip membrane off the back of each slab, or request it from your butcher
2. Place each rack into zip lock bags; may need to cut the ribs in half
3. Pour marinade into bags; you don't have to fill bag, just enough to cover ribs with bag folded in half
4. Marinate in refrigerator for 1 hour per pound of meat (max. 8 hours)
5. Coat both sides of ribs with yellow mustard; this will act as a tenderizer and bonding agent for the rub
6. Cover both sides of ribs with Daddy B's Signature Rib rub, don't be concerned if the rub doesn't sit right on the meat
7. Using the foil, create foil boats to wrap each rib in separately; don't seal yet
8. Pour 2 cups of a mixture of marinade and apple juice into each foil boat and seal tightly. Liquid should touch the bottom of the ribs but not cover them.
9. Cook in oven for desired temperature and time:

Bake:	350°	325°	300°
Time:	1:35 (tender/firm)	2:15 (med. tender)	3 hours (very tender)

(check towards end to ensure liquid isn't gone, if so add more liquid. Ribs are done when they reach an internal temperature of 165°)
10. Remove from foil and coat with barbecue sauce if desired
11. Turn oven to broil
12. Place ribs under broiler for no more than 3 minutes to crisp outside of ribs