

# Easy BBQ Ribs



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Recipe by: Laura Vitale

Serves 4

**Prep Time: 15 minutes**

**Cook Time: 3 hours 0 minutes**

## Ingredients

\_\_\_ Per rack of baby backs (make sure you pull out the membrane so you don't get chewy unpleasant bits)

\_\_\_ 4 Tbsp of Yellow Mustard

\_\_\_ 1/4 cup of Dry BBQ seasoning blend

\_\_\_ 2/3 cup of your fav BBQ sauce

1) Remove the membrane (or also known as the silver skin) from the back of the ribs, brush some mustard and sprinkle heavily on both sides with your favorite rub, then wrap tightly in foil and refrigerate for a few hours or overnight.

2) Bake them for a couple hours in a 325 degree oven fully wrapped in foil, once there, remove from the oven and let them rest while you prep the grill.

3) If using a smoker's box with chips, prep that and place it directly on the burner of one side of the grill, preheat the grill between 350 and 400 degrees, no hotter. Once ready and chips are smoking (if using), unwrap the ribs carefully (they should be super tender by now so be careful) place them on the grill on the opposite side of the smoking box, baste them with a good amount of bbq sauce, and grill them without ever flipping them for about 30 minutes, basting with a bit more bbq sauce half way through. Remove from the grill and serve with your favorite BBQ sides!

