

Baby Back Ribs

Serves 12-15

Ingredients

1-3pak Babyback Ribs (Costco)

Garlic Pepper or Black Pepper

1 White Onion, quartered

1 can Beer (any you have handy)

Your Favorite Barbeque Sauce

Cut your ribs into Serving sizes – 1 to 2 bones per piece, should get 5-6 pieces from each lg. Rib. Pepper your Ribs on both sides. Place your cut Ribs in Lg. Pot. Add your cut up Onion, can of Beer and enough Water to cover the Ribs.

Bring to a boil, stirring a bit to make sure Ribs are not sticking to pan.

Turn Heat to Low, Cover with Lid a little open & Simmer for 3 hours, making sure Ribs are not sticking to pan.

In the meantime, Cover a Sheet Pan with foil & spray with Pam (if your pans are smaller, you may need 2).

Remove from heat & let Cool a bit then with Tongs, Remove Ribs from water and place in your prepared pans.

Baste Ribs liberally with your Barbeque Sauce.

Bake at 375 degrees for 15-20 minutes. Take pans out of Oven & turn Ribs over. Again, Smother the Ribs with your Barbeque Sauce. Return to Oven for another 15- 20 minutes.

Bon Appetit!