

Barbque Ribs

1 tablespoon garlic powder
1 tablespoon onion powder
1 tablespoon salt
1 tablespoon cayenne pepper
1 tablespoon black pepper
1 tablespoon white pepper.
1 cup brown sugar
1/2 cup paprika

Simply mix all the ingredients together. This may be a little hot for some folks, so simply cut down on the cayenne.

The day you are to cook, take the ribs out about 1 hour prior to cooking.

Preheat your oven to 275 degrees F. If you have more time, you can set the oven at 250 degrees F, and it will take about 4 hours to do.

Place a cake pan of hot water on the lowest rack. You may need to add water to this near the end.

Place the ribs in the oven bone side DOWN...you will NOT turn these over (this allows the fat to "travel" through the meat and leave all that flavor behind)!! Place them on a wire rack directly above the water pan and going in the same direction...you want to catch any drippings in this water pan.

After 1 1/2 hours of cooking (NOT BEFORE!!), spritz or mop the ribs with a mixture of 3 parts apple juice and 1 part oil. Do this every 1/2 - 3/4 hour until done.

To test for doneness, you can look at the bones and watch for the meat to pull back from the ends OR you can use the toothpick test....insert a toothpick between the bones and if it goes through easily they are done.

Finally.....ALWAYS apply any sauces 20 minutes prior to eating...this will avoid the sugars burning and turning black...and believe me, there is loads of sugar in every BBQ sauce!

That's it! You're done! Like I said, this whole process will take around 3-4 hours depending what temp you cook at. It may take a little practice to get to your desired doneness, but, hey, that's half the fun!!