

Lenon, Jayme Ann F.

11 - Python

How to Bake Baby Back Ribs

My mother has created a new recipe for baby back ribs, it is a tradition for her cook it every weekend and my family has loved it since. This recipe is very easy to follow and is perfect for big gatherings.

The first step is to preheat the oven to 250° F and prepare the ingredients: 1 kg baby back ribs, 1/4 cup brown sugar, 1 tsp black pepper, 1 tsp cumin, 2 tsp paprika, 1 tbs rosemary, 1 tsp salt, 1 pack all-in-one seasoning, a slice of lemon, and hickory sauce for the glaze. Then, marinade the ribs with lemon and salt for 30 minutes.

After the ribs have been marinated, make the dry rub by mixing brown sugar, black pepper, cumin, paprika, rosemary, salt, and all-in-one seasoning. Then, rub it on the ribs and place it on a baking pan, wrapping it in foil. Bake the ribs for 2 to 3 hours.

The next step, after the ribs are baked, remove it from the oven. Remove the excess liquid from the pan and start adding hickory sauce on one side of the ribs. Then put the ribs back in the oven (without foil) and bake for 10 minutes. Finally, repeat this step for the other side.