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Picture of BBQ Ribs  
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# <h1>BBQ Ribs</h1>

## <h2>Ingredients:</h2>

- 2½ lb country style pork ribs
- 1 tablespoon garlic powder
- 1 teaspoon ground black pepper
- 2 tablespoons salt
- 1 cup barbeque sauce

## <h2>Directions:</h2>

1. Place ribs in a large pot with enough water to cover. Season with garlic powder, black pepper and salt. Bring water to a boil, and cook ribs until tender.
2. Preheat oven to 325°F (165°C).
3. Remove ribs from pot, and place them in a 9x13 inch baking dish. Pour barbeque sauce over ribs. Cover dish with aluminum foil, and bake in the preheated oven for 1 to 1½ hours, or until internal temperature of pork has reached 160°F (70°C).

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