

Easy Country-Style Pork Ribs in the Oven



Country-style Pork Ribs ribs are a great rich and fall-apart tender alternative to traditional ribs. Cheap, easy to make, and SO good, this might just be your new favorite way to eat pork.

Course	Dinner
Cuisine	American
Prep Time	10 minutes
Cook Time	3 hours
Resting Time	5 minutes
Total Time	3 hours 15 minutes
Servings	4
Calories	372kcal
Author	Tracy

Ingredients

Special Equipment

- Foil
- Roasting pan or rimmed baking sheet
- [Silicone basting brush](#) optional

Country-style Ribs

- Country-style pork ribs*
- Salt and pepper
- Your favorite BBQ sauce

Instructions

1. Preheat your oven to 300°F. Salt and pepper both sides of your ribs and place in a single layer in your pan, fattier side up.
2. Cover the pan tightly with foil and bake for 2 hours. Carefully (steam and liquid in the tray will be hot!) remove ribs from the oven and check the meat. They should be starting to become tender. If they still feel tough, re-cover them and place them back in the oven for 15 to 30 minutes.
3. Transfer ribs to a plate and drain liquid from the pan. Return ribs to tray and brush with a generous coating of BBQ sauce.
4. Turn oven down to 275°F and bake ribs, uncovered, for 1 hour more, or until you can pull the meat apart with a fork (if your ribs were small and already pretty tender when you put them back in the oven, start checking after 20 minutes). Brush with another coat of BBQ sauce, rest for 5 minutes, serve and enjoy!

Notes

***If your "ribs" are very large, 10 ounces or larger, extend the initial covered cooking time by 30 minutes.**

If any of your ribs have the fat cap still attached (a very thick, even layer of fat attached to one side of the meat), you can cut that off.

Approximate nutritional information is for 6 ounces of cooked meat and 2 tablespoons of BBQ sauce.

Nutrition

Serving: 6ounces | Calories: 372kcal