

BBQ Country Style Ribs



Tasty, twice baked ribs with your favorite BBQ sauce.

By Glenda Ulven

Prep: 15 mins

Cook: 3 hrs

Total: 3 hrs 15 mins

Servings: 5

Yield: 5 servings



Ingredients

10 country style pork ribs
2 teaspoons minced garlic
1 lemon, thinly sliced
1 (18 ounce) bottle barbeque sauce

Directions

Step 1

Preheat oven to 250 degrees F (120 degrees C).

Step 2

In a shallow baking pan or roaster, place ribs in a single layer; salt if desired. Spread the garlic on the ribs, then place the lemon slices on top. Bake in a preheated oven for 2 hours - the ribs should be tender. Drain any grease and liquid. Pour BBQ sauce over the ribs. Return to oven and bake one more hour at 200 to 250 degrees F.

Nutrition Facts

Per Serving: 625 calories; protein 45.7g; carbohydrates 39.2g; fat 30.7g; cholesterol 176.5mg; sodium 1228.2mg.