

Easy Rose BBQ Ribs

Rose Product used: Pork Ribs

For each slab of ribs:

Salt & pepper to taste

1 tsp dried Thyme

1 tsp dried Oregano

6 oz. Rose BBQ Sauce (available at Millrose Country Store) or use your favorite sauce

Preheat oven to 250°.

Season raw ribs with salt, pepper and herbs by rubbing into surface on all sides. Place seasoned ribs on a wire rack in a roasting pan with 1/2 inch or so of water under the rack. Tightly cover with heavy duty aluminum foil. Roast ribs for approximately 4 to 5 hours checking every so often and adding more water if pan gets dry. When ribs are very tender - uncover, brush with BBQ sauce and cook an additional 1/2 hour brushing with more



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sauce every 8 to 10 minutes. Remove from heat and allow ribs to rest 15 minutes. Serve with additional warm BBQ sauce on the side if desired.



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Note: Roasting may be done in advance and allow ribs to cool. Store tightly covered in refrigerator up to 2 days. When ready to serve place ribs over medium indirect heat on a BBQ grill for 4 minutes per side or till hot. Brush with more sauce while reheating.

Chef's note: The trapped moist heat in this cooking method slowly breaks down the collagen that is causing the meat to stick to the bones.



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