



BBQ Ribs (Tender & Juicy)

Ingredients

- 2 ½ pounds country-style pork ribs
- 2 tablespoons kosher salt
- 1 tablespoon garlic powder
- 1 teaspoon ground black pepper
- 1 cup barbecue sauce (use your favorite brand or homemade)

Instructions

- **Boil the Ribs**

In a large pot, place the ribs and cover with water. Stir in kosher salt, garlic powder, and black pepper.

Bring to a boil over medium heat, then continue boiling for 40 to 45 minutes, or until the ribs are tender.

- **Preheat the Oven**

While the ribs are boiling, preheat your oven to 325°F (165°C).

- **Bake with Sauce**

Remove the ribs from the pot and transfer to a 9×13-inch baking dish. Pour barbecue sauce evenly over the ribs, making sure they're well coated. Cover the dish tightly with aluminum foil.

- **Oven Bake**

Bake in the preheated oven for 1 to 1 ½ hours, or until the ribs reach an internal temperature of 160°F (70°C) and are infused with barbecue flavor.

- **Serve**

Serve hot, straight from the oven. Pair with coleslaw, corn on the cob, or baked beans for a complete BBQ experience.