

Ribs (in the oven)

5 pounds spare ribs
Your favorite spice mix
Your favorite BBQ sauce or any other sauce



- ✚ Preheat oven to 285F. Season both sides with salt and pepper and/or any other spices
- ✚ Place the ribs in a roasting pan, cover with heavy duty foil or double regular foil and roast for 3.5-4 hours
- ✚ Take it out of the oven and discard foil. Spread the sauce generously over the ribs and broil them for 3-7 minutes or until the sauce begins to caramelize