

Ribs Recipe by: Adam Theard

1-Ribs- raw full rack, pork baby back or spare whatever you like

2- Randy's Law Seasoning All Purpose

3- aluminum foil about 1 foot per rack

4- full hotel pan or any pan with 2-inch-high sides and long as the ribs

5- Barbecue sauce of your choice about 4oz. per rack

6- conventional oven at 325 degrees center rack

7- 3 hours cook time

Rub, coat the ribs with Randy's Law all-purpose seasoning about ¼ cup per rack

Wrap the coated ribs in aluminum foil tightly

Place them in the pan not touching each other than place them in a 325 degrees oven for 2 hours

Remove and take the juice from the meat and mix it with Barbecue sauce about 4 oz. per rack, then put the mixture back on the ribs and cook for 1 hour more uncovered

Cook time may vary, so cook them until they are as tender as you want them, use the poke test to determine how tender they are. as soon as they are done sprinkle a light coat of Rand's Law and let them rest for a few minutes

For DRY RUB RIBS:

(If you want them without Barbecue sauce, then do everything the same but DO NOT add the Barbecue sauce but still remove from the foil after 2 hours and coat the meat with the juice that is in the pan. Cook uncovered for 1 hour or until tender)