

Fall Apart Red Eye Ribs

Ingredients:

1 Rack of Baby Back Ribs (membrane removed)

1 Bottle of Red Eye Grind Barbecue Sauce

Salt

Pepper

Granulated Garlic

Directions:

1. Preheat oven to 300 degrees
2. Lay your ribs on a large sheet of aluminum foil
3. Mix salt, pepper & garlic and rub on both sides of your ribs, wrap tightly in foil, and place on large baking sheet
4. Bake in oven for 3 hours
5. Remove from the oven and unwrap.
6. Brush your Red Eye Grind barbecue sauce onto the ribs (as much as desired)
7. Place back in oven on lowest rack and broil for about 3-5 minutes. Remove from oven and brush with more barbecue sauce
8. Enjoy!