

Baby Back Ribs, the APM Way!

- Allow ribs to come to room temperature by taking them out of the fridge 30 mins. -1 hour before cooking starts
- Pre-heat oven to 275°F
- Season ribs generously with your favorite seasonings or premade rub
 - a great homemade seasoning combo → salt, pepper, garlic powder, onion powder, paprika, dash of cumin, and brown sugar
- Set them on a tray lined with aluminum foil (optionally you can also cover your ribs with aluminum foil)
- Place in the oven, cook at 275°F for about 2.5 hours or until fork tender

** -To finish on grill, remove ribs from oven, optionally slather ribs with sauce and finish on grill for another 15 minutes on high heat

** -To finish in the oven, increase oven temp to 375°F, uncover your ribs (if you covered them earlier), add sauce on ribs, then bake for another 20-30 mins.

