

# Boneless Country-Style Ribs



\*Both Oven & Grill Instructions Included\*

## Ingredients:

- 4 lbs boneless country-style pork ribs
- 1/4 cup of olive oil
- 1 large onion, finely chopped
- 4 garlic cloves, minced
- 1 tsp turmeric powder
- 1 tsp cumin
- 1 bottle of Honey Sriracha BBQ Sauce (Stonewall Kitchen)

- Bring ribs to room temperature before cooking
- Mix the olive oil, onion, garlic, turmeric, cumin, salt & pepper, cover ribs in this mixture
- Top ribs with the Honey Sriracha Sauce

## Oven:

- Preheat oven at 275 °F
- Tent ribs with foil and bake at 275 °F for 2-3 hours, until fork tender
- Add more sauce when pulling them out of oven (be sure internal temp is 145 °F minimum before pulling)

## Grill:

- Preheat grill to medium-high heat (for charcoal grills, cook on indirect heat, for grill, cook on constant medium)
- Grill for 1 hour, turning once, with lid closed for cooking
- Remove from grill at 145 °F internal temperature