

Best-Ever Easy Ribs

Serves: 8 (or 6 very hungry people)

Make the ribs up to 3 days ahead saving the final charring for right before you serve them. Making them ahead allows the flavor to deepen.

Ingredients

2 ½ tablespoons Kosher salt

1 tablespoon dry mustard

1 tablespoon paprika

½ teaspoon cayenne pepper

½ teaspoon ground black pepper

8-10 pounds St. Louis style spareribs (4 racks) or baby back ribs (8 racks)

Low-salt chicken broth (optional)

1 ½ cups barbecue sauce

1. Preheat oven to 350°
2. Combine salt, mustard, paprika, cayenne and black pepper
3. Place each rack of ribs on a double layer of foil that is large enough to seal in the rack before baking
4. Sprinkle top of ribs (not the bone side) with the spice mixture and rub it in a bit.
5. Seal each rack of ribs with the foil and place them on two rimmed baking sheets (2 per sheet for spare ribs or 4 per sheet for baby back ribs). If you don't have rimmed baking sheets use broiler pans.
6. Bake ribs until very tender, but NOT falling off the bone – about 2 hours for spare ribs or about 3 hours for baby back ribs.
7. Carefully open each of the rib packs and pour their juices into a 4-cup glass measuring cup.
8. If you are making the ribs ahead seal them back up, allow them to cool and then refrigerate them along with the contents of the measuring cup.
9. Combine contents of the measuring cup with the barbeque sauce, and if desired chicken broth (use the chicken broth if the sauce is too salty or thick without it) to make a super barbeque sauce.
10. Either turn on the broiler (my preferred method) or build a medium-hot fire in a charcoal grill)
11. Unwrap ribs and baste with the barbeque sauce mixture
12. Broil or grill the ribs for seven to ten minutes, basting with sauce as needed to form a nice charred caramelized surface (don't be afraid of getting some of the surface blackened). Do this in two batches if using the broiler.
13. Cut and serve with remaining barbeque sauce.