

Barbecue Baby Back Ribs

Recipe by Fred Newman,
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PREPARATION TIME

165 minutes.

INGREDIENTS

- 6 full racks pork baby back ribs
- KC Masterpiece BBQ Rub
- KC Masterpiece BBQ Sauce Original
- 2 liter bottle of Coca Cola



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DIRECTIONS

Rinse, pat dry and cut ribs in half. Sprinkle both sides of ribs with KC Masterpiece Rub. Rub in with small amount of BBQ sauce. Stand ribs on their side in a large roasting pan. Add bottle of Coca Cola. Cover at least 75% of the ribs.



Cover tightly and bake at 350 degrees for 2-1/2 hours. If cooking less ribs, adjust time to 2 hours. Fork test for doneness. Place a fork between ribs and turn. When done, remove from roasting pan. You can make in advance and refrigerate.

Over medium coals or heat on a gas grill, place ribs meat side down and brush on a small amount of BBQ sauce. Ribs are cooked. You are just browning them for 5-7 minutes. Flip ribs and brush on sauce. Brown 5-7 minutes. Ribs should be fall-off-the-bone tender.