

**Baked Ribs**  
**Donna Thompson**

PREHEAT OVEN TO 300 degrees

1 slab St. Louis or Baby Back Ribs

Salt and Pepper to taste

Wrap the rib slab in 2 sheets of heavy duty foil

Set in preheated oven for 2 hours

Uncover ribs and drain juices (I use a turkey baster to get the juices out of the foil/pan

Cover with BBQ sauce of choice and to your taste.

Lower oven to 275 degrees and cook uncovered for an hour

Let rest for 10 mins and slice