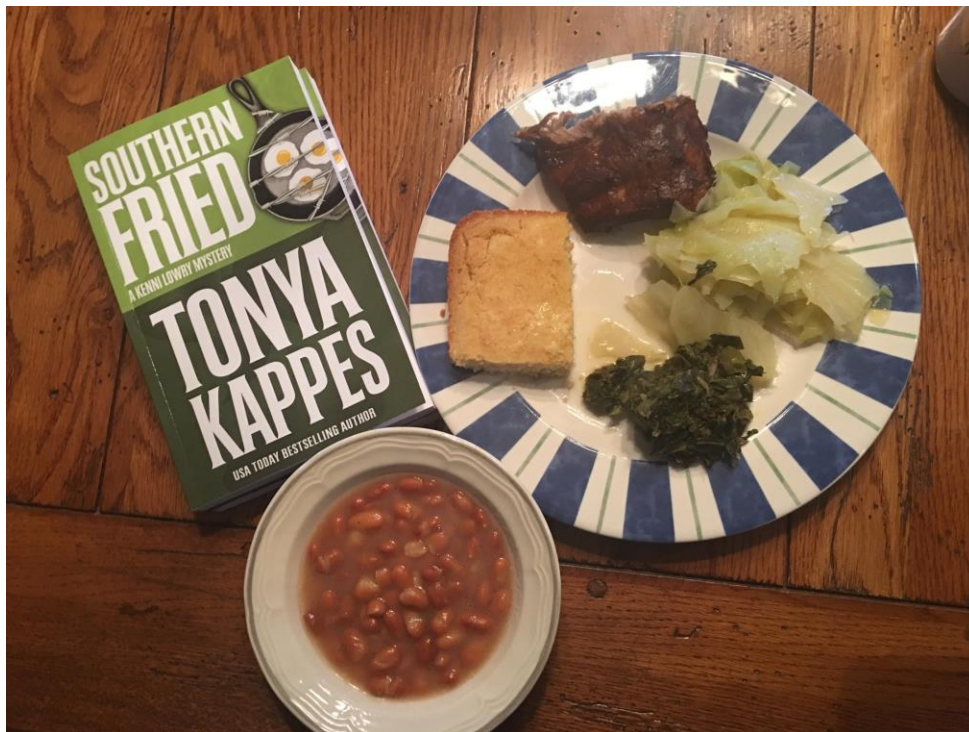


## Fallin' Off The Bone Southern Ribs



### Ingredients

- 2lb rack baby back ribs, trimmed (This will serve 3 people)
- 1 tbsp salt & pepper
- 1 tbsp onion powder
- 1 tbsp garlic powder
- 1 tbsp cayenne powder
- 1 tbsp cumin
- BBQ sauce (I really love to use Sweet Baby Ray's)

## Directions

1. Combine all the dry ingredients
2. Sprinkle both sides of the ribs with seasonings, then wrap with saran wrap and refrigerate overnight.
3. The next day, take the saran wrap off the ribs. Foil line a baking sheet and place the ribs on the baking sheet. Cover the ribs with foil and bake at 250 degrees for 3 1/2 hours.
4. After 3.5 hours, remove the foil on top and drain off liquid. Brush BBQ sauce on top of the ribs and bake for 30 more minutes.
5. Let the ribs sit for ten minutes before serving.