

Bomb Diggity BBQ Pork Ribs

one package of country style pork ribs
1 TBL Lemon Juice
salt
pepper
lemon pepper
garlic (granulated, powder or fresh-chopped)
steak seasoning (optional)
1 / 2 C water
BBQ sauce

Pre-heat oven to 250 degrees. Rinse pork and pat dry. Spray a 9x13 Pyrex baking dish with cooking oil. Place ribs in Pyrex. Sprinkle lemon juice over ribs. Sprinkle salt, pepper, lemon pepper, garlic and steak seasoning on ribs. Add water to the pan, being careful not to "wash" the spices off of the pork. Cover with foil. Bake for 2 hours.

Remove ribs from oven and drain all juices. Baste with BBQ sauce. Place back in oven for one more hour uncovered or until a meat thermometer reads 170.

*If they are a smaller rib you will want to check doneness and turn heat down to 200 degrees for the last hour.

* You can also pre-cook in oven as stated above, then finish on a bbq grill.