



Ryan and Rebecca's All American Superstar Ribs



1. *Get a nice rack of baby back ribs, the length of a gentleman's forearm. Maybe two racks, since you can eat that much*
2. *Rub them good, with rub (recipe below), get in there and nice and dirty with your hands*
3. *Let them sit in the fridge for a few hours. Go for overnight, so the meat gets impregnated with deliciousness*
4. *Turn your oven on to 300F. Google the conversion to C.*
5. *Cut your racks into ~6" slabs, to make them manageable. Don't use your fancy knife for this.*
6. *Wrap each slab of ribs into a fortress of aluminum; don't be afraid to be wasteful. The fortress needs to be airtight, to seal in the delicious vapors and keep the meat nice and moist.*
7. *Place the slabs in a dish in the oven. Let them bathe there for a good 3 hours. Once you are happy, take them out.*
8. *Increase the oven temperature to a nice 350F.*
9. *Remove the ribs from the aluminum foil and place them in an oven dish. Drizzle some BPBBQ sauce all over them, but not too much. Use a brush or a fork to spread the sauce.*
10. *Place the un-covered ribs back in the oven, bone side down, to let the sauce caramelize. You can add some more sauce and caramelize some more. Maybe do this for 30 minutes, making sure the ribs don't burn.*
11. *Take the ribs out, drizzle some more BBQ sauce.*
12. *Serve with corn and other American staples. Eat with your hands.*



Ryan and Rebecca's WP Rib Rub:

Mix 'em all together with your hands:

- *1/2 cup of brown sugar*
- *1/4 cup of paprika (mix half smoked paprika and half normal paprika)*
- *1 tablespoon of black pepper*
- *1 tablespoon of salt*
- *2 tablespoons of chili powder*
- *1 tablespoon of garlic powder*
- *1 tablespoon of onion powder*
- *1 teaspoon of cayenne pepper*

