



Baked Country Style Ribs with Two Brothers BBQ Sauce

Ingredients:

For the Spice Blend:

- 2 tablespoons of Kosher salt
- 1 teaspoon of onion powder
- 1 teaspoon of chili powder
- 1 teaspoon of granulated garlic
- 1 teaspoon of oregano
- 2 teaspoons of ground cumin
- ½ teaspoon of crushed red pepper flakes
- ½ teaspoon of ground coriander
- ½ teaspoon of smoked paprika

For the Ribs:

- 4 pounds of bone-in country style ribs
- 1 tablespoon of olive oil
- 1 bottle of Two Brothers BBQ Sauce
- ½ cup of water
- ¼ cup of sliced green onions for garnish

Preparation:

1. Preheat the oven to 350°.
2. For the spice blend: combine all ingredients together in a small bowl and generously season the ribs on all sides until they are completely coated. Note: there should be some of the spice blend left.
3. In a large saute pan on high heat with olive oil, sear the spice rubbed country style ribs on all sides until they are golden brown.
4. Once they are all brown transfer them to a large roasting pot.
5. Pour 2/3 of the bbq sauce all over the ribs, baste with a brush, and pour in some water.
6. Cover the pan with foil and bake in the oven at 350° for 2 hours.
7. Next, remove the foil, baste with a little bit more bbq sauce using a brush and cook for 30 to 45 more minutes uncovered.
8. Once the ribs are done, remove them from the pan and serve them on a sheet pan lined with parchment paper.
9. Pour on the remaining sauce and garnish with sliced green onions.