



WILEY BBQ RIBS

2020 2ND PLACE WINNER- SUBMITTED BY JEN WILEY

- 6-8 full slabs
- Sweet Baby Rays BBQ Sauce

Dry Rub:

- 2 cups brown sugar
- 1-2 Tbsp. dried mustard
- 1 Tbsp. garlic powder
- 1 Tbsp. paprika
- 1 Tbsp. cayenne pepper
- 1 Tbsp. onion powder
- 1 Tbsp. salt
- 1 Tbsp. pepper

- 1** Rub the ribs on all sides and refrigerate overnight.
- 2** Turn grill to 350. Spray grill with Pam. Grill on meat side first for about 7-10 min, grill bone side for about 5 min.
- 3** Take off grill. Brush BBQ sauce on each side of the slab. Grill each side for about 5 more minutes.
- 4** Cut up slabs into individual ribs, place in deep tin foil pan and brush more BBQ sauce onto all the ribs. Pour about 1/4 - 1/2 cup of water into tin foil pan and tightly cover. Bake for an hour in the oven at 350.
- 5** After an hour, turn the oven to lowest setting and cook for about 4-5 hours.

The results: ribs so tender they fall off the bone!