

# BBQ Boneless Country-Style Boston Butt Pork Ribs

May 15th, 2025

This recipe serves: 8

Prep Time: 00:15

Cook Time: 10:00

Country Style Pork Ribs come from the same cut as the Boston Butt or the Picnic Roast and does not contain any actual rib meat. Country Style Ribs can be boneless or they can be bone-in when the shoulder bone is included. Like the Boston Butt, Country-style Pork Ribs should be cooked at a low temperature, for several hours to render the fat and add flavor to the meat, while providing the "fall-apart tenderness" rib-like experience. Choose your favorite store-bought or home-made BBQ sauce and finish the meat with a final broil to form the perfect char. This recipe provides guidance for multiple preparation methods: Sous Vide, Conventional Oven, Instant Pot, and the Slow Cooker.

## Ingredients:

2 pounds Boneless Country-Style Boston Butt Pork Ribs

1/4 Teaspoon Salt

1 Tablespoon Olive Oil or 1 Tablespoon Unsalted Butter

1 Cup of your favorite store bought or homemade BBQ Sauce

## Directions:

Apply the Salt and Oil to the Boneless Pork Ribs.

### Sous Vide Method:

Place the Pork Ribs in a sous vide safe bag in a single layer.

Remove all the air and seal the bag.

**Sous Vide at 156° F for 6 hours.**

### Conventional Oven Method:

If frozen, thaw the Pork Ribs thoroughly.

**Preheat the oven to 325°F.**

Place the Pork Ribs in a 9x13 inch casserole dish.

Add about 3 tablespoons of water into the baking dish around the Ribs.

Cover tightly with aluminum foil and **bake for 2.5 hours.**

### Instant Pot Method:

In a large (8 quart) Instant Pot, set a trivet or another support on the bottom of the Instant Pot insert.

Add enough Stock or water into the Instant Pot insert to reach the minimum fill line.

Stack the Pork Ribs on top of the trivet in a loose stack. The trivet should keep the Pork Ribs up out of the liquid.

Seal the Instant Pot. Select the Beef/Stew setting and **set the timer for 45 minutes.**

Run the cooking cycle. At the end of the timed cycle, allow the pressure to release naturally for 15 minutes, then manually complete the release.

### Slow Cooker Method:

If frozen, thaw the Pork Ribs thoroughly.

Put the Pork Ribs into the slow cooker and cook on **low for 4 hours.**

After 4 hours, open the slow cooker and check the doneness of the Pork Ribs.

The Ribs should be "near fall-apart tender".

If the Pork Ribs were initially trimmed from an overly lean cut of Pork, they **may need an additional 2 hours in the slow cooker.**

## Finishing the Boneless Pork Ribs

Regardless of your cooking method, for best results, you should finish the Boneless Beef Ribs with a few minutes under the broiler.

Cover a large baking sheet with aluminum foil or a sheet of parchment paper. Place a wire rack over the parchment paper.

Arrange the Pork Ribs on the wire rack in a single layer so that they are not touching each other.

Brush each Pork Rib liberally with BBQ Sauce.

**Oven Broil for 4 or 5 minutes** or until the Sauce begins to caramelize.

Flip each Rib over and **Oven Broil for another 4 or 5 minutes**.

Cool for about 10 minutes and serve.