Country-style Pork Ribs

December 1st, 2024

This recipe serves: 4

Prep Time: 00:15
Cook Time: 03:15

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 low bake to form the perfect bark.

Ingredients:

4 lbs Country-style Pork ribs

1 Cup BBQ sauce

Directions:

Preheat your oven to 300°F.

Salt and pepper both sides of your ribs and place in a single layer in your pan, fattier side up.

Cover the pan tightly with foil and bake for 2 hours.
Carefully (steam and liquid in the tray will be hot!) remove ribs from the oven and check the meat. They should be starting to become tender. If they still feel tough, re-cover them and place them back in the oven for 15 to 30 minutes.

Transfer ribs to a plate and drain liquid from the pan. Return ribs to tray and brush with a generous coating of BBQ sauce. Do not skip this step, or the meat will dry out in the final cook.

Turn oven down to 275°F and bake ribs, uncovered, for 1 hour more,
or until you can pull the meat apart with a fork (if your ribs were small and already pretty tender when you put them back in the oven, start checking after 20 minutes). Brush with another coat of BBQ sauce, rest for 5 minutes, serve and enjoy!

The creator of this recipe can be reached at iTestStuff@gmail.com