

# BBQ Boneless Country-Style Boston Butt Pork Ribs

May 16th, 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:

### 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.**

Remove the Pork Ribs from the Sous Vide bag and place them on a baking sheet lined with aluminum foil.

Brush liberally with BBQ Sauce.

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

### 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.

Pour 3 tablespoons of water into the baking dish.

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

Remove the top foil and liberally brush the BBQ Sauce onto the Pork Ribs.

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

### 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.

Remove the Pork Ribs from the Instant Pot and place them on a baking sheet lined with aluminum foil.

Brush liberally with BBQ Sauce.

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

### 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.**

When the Pork Ribs are finished, remove them from the Slow Cooker and place them on a baking sheet lined with aluminum foil.

Brush liberally with BBQ Sauce.

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