



Baby Back Spare Ribs

2-3 racks baby back pork spareribs
olive oil
foil
spices....salt, lemon pepper
your favorite barbeque sauce



Preheat oven to 300 degrees. Protect cookie sheets with foil and place racks of ribs evenly on them. Don't overcrowd, use additional sheets if necessary. Brush the ribs with a small amount of olive oil and generously rub in your spices, on both sides. Cover the ribs with foil and seal the sides. Place in the oven for 2 1/2 to 3 hours.

Uncover cooked ribs and pour off any fat from the bottom of the pan. Brush with your favorite barbeque sauce and put back in the oven UNCOVERED or finish on a hot grill, making sure that they are cooked well, but not overdone.

Don't forget to lick your fingers...you won't want to miss any of this great flavor!