

Jim and Deb's Dry Roast Ribs

Let's Prepare!

I use Emeril's Essence Seasoning mixing 50:50 with brown sugar. This will make 1 cup total to start (1/2 cup each). You can mix more if you need it! We buy spare ribs from Sam's, which gives you 3 racks.

1. Preheat the oven to 450°.
2. Cut the ribs into thirds.
3. With a Pampered Chef covered baker stoneware, spray the pan with Pam.
4. Stack pieces of ribs into roaster.
5. Sprinkle with the seasoning on the top and bottom before putting them into the pan.
6. Continue to layer ribs and sprinkle seasonings into roaster until all meat has rub and is nestled in together.
7. Add some water to the bottom of the roaster, trying not to wash the seasonings off the meat as you pour in.

Now it's Time to Roast

Roast the ribs for 30 minutes at 450° before turning the temperature down to 325° for 2-3 hours. Then, turn it down again to 250° until you serve. There will be a lot of moisture in the pan at this point so be careful as you open the pan.

Tip: You can slow cook the ribs after this point in the oven. You just need to turn down the temperature a little until you serve them. You really can't overcook them, just watch that they don't get too much moisture and spill over into the oven. I call this a dry roast because they don't cook in BBQ sauce.

Make the BBQ sauce in another pan. You can make homemade BBQ sauce or use bottled BBQ sauce and add garlic, pan juices and some of the rub seasoning.

Now, just enjoy with your loved ones!

Love,
Deb