

RECIPE



**THE
BUTCHER
SHOPPE**

Serves 2-4

Barbecued Baby Back Ribs

Ingredients

- 2 Full racks of ribs
- Lysanders pork rub
- 12 oz. can of soda (any flavor)
- 1 pt. Butcher Shoppe BBQ sauce

Preparation

Preheat oven to 250°. Sprinkle pork rub on both sides of ribs and rub into meat. Place on rack in a 1.5" to 2" deep baking pan (a broiler pan works well). Pour soda into bottom of pan. Cover ribs loosely with foil and crimp edges to seal. Bake 250° for 3.5 hours. Remove from oven and brush with barbeque sauce. Return ribs to oven, uncovered, and bake for an additional 30 minutes. Serve with additional barbeque sauce.