

Saslove's Meat Market  
50 Byward Market Square  
(613) 241-9266

# BABY BACK RIBS



## Cooking Directions

1. Bring the ribs to room temperature. Remove membrane, if desired, and season.
2. Preheat the oven to 275°F. Place ribs bone-down in a large roasting pan or rimmed baking sheet. Cover pan or sheet tightly in foil.
3. Roast at 275°F for about 2 ½ hours, or until tender.
4. Remove from the pan and brush both sides with barbeque sauce. Broil on high for 3-4 minutes to caramelize the sauce.

**Cooked Temperature Reading: 190-205°F**

## Seasoning Suggestions

- Brown Sugar
- Paprika
- Mustard
- Garlic

## Wine Pairings

- Zinfandel
- Shiraz
- Pinot Gris

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