

Brandon

Jenn Jenn's BBQ Pork Ribs

INGREDIENTS

2 to 2 ½ pounds baby back pork ribs

1 lemon

Salt

Pepper

Barbeque Sauce

DIRECTIONS

- 1. Preheat your oven to 395 degrees Fahrenheit.
- 2. Remove the membrane.
- 3. Add salt, pepper and lemon to both sides of the ribs.
- 4. Cook the ribs in the oven for 1 hour and 50 minutes.
- 5. When finished cooking, take the ribs out and slather in your favorite barbecue sauce (I recommend Sweet Baby Ray's).



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- 6. Place back in the oven and cook for an additional 10 minutes.
- 7. Add your favorite toppings such as chives.
- 8. Enjoy the sweet barbecue goodness!

