

The Marv's Meats Recipe Collection #11

David's 'Secret' Oven Bar-B-Que Ribs

1 rack – ribs (baby back, Bar-B-Q style or St. Louis style)
1/4 cup – Italian dressing
1 tsp - chili powder
1 tsp - cumin
1 tsp - ground black pepper
1 tsp - paprika
1/2 tsp - garlic powder
1/4 tsp - cayenne pepper
Bar-B-Que sauce

Pre-heat oven to 325°. Rub ribs generously with Italian dressing. Combine chili pepper through cayenne to create a rub (feel free to use, omit or add any other spice according to your own personal taste). Dust ribs generously with the rub, place on a jelly-roll pan sprayed with cooking spray (or a cookie sheet with a decent lip to prevent spills) & roast 1 1/2 hours until meat begins to shrink to expose bones. Generously coat with your favorite Bar-B-Que sauce & cook an additional 15-20 minutes basting every 5 minutes. 1 rack serves 2.



10730 E. Grand River • Brighton, Michigan 48116 • 810-229-4510
Open Tuesday–Sunday from 7:30 a.m. to 6:00 p.m. (closed Mondays)
Visit us at www.marvsmeats.com