

The Marv's Meats Recipe Collection #40

Michael's Can't Miss, Perfect Every Time Falling Off the Bone Baby Back Ribs

2 slabs – Marv's Baby Back Ribs, cut into 3-4 rib portions
1 TBS – chili powder
1 tsp. – ground cumin
½ tsp. – garlic powder
¼ tsp. – cayenne red pepper (optional)
3 bottles/jars – BBQ Sauce (Marv's favorites are Bone Sukin Sauce & Billy Bones)

Mix all spices together & generously apply rub to meaty side of ribs. Arrange ribs in a single layer in an oven-proof baking dish, cover with foil & refrigerate overnight (or at least 4 hours). Pre-heat oven to 250°. On a very hot grill, sear the ribs, meaty side down, 3-4 minutes. Pour approximately ½ inch of BBQ sauce in the same oven-proof dish & arrange the seared ribs, meaty side down, in a single layer. Pour remaining BBQ sauce over ribs, cover with foil & bake 2 hours. Remove foil, turn ribs over – meaty side up - & baste with sauce. Turn oven up to 325° & bake an additional 1 ½ hours, basting with sauce every 20 minutes. Serves 4.



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)
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