



Perfect Ribs Recipe

- **Start with Baby Back Ribs (for the meatiest, best tasting ribs)**
- **Heavy Duty Wide Aluminum Foil – 10 inches longer than ribs**
- **Remove Silver Skin from bone side of Ribs**
- **Apply Salt and coarsely Ground Black Pepper (both sides)**
- **Sprinkle with Cayenne Pepper, sparingly (optional)**
- **With Meat Side Down roll down top and sides of Alum Foil**
- **Bake for 2-1/2 Hours at 300 degree F**
- **Remove from oven and cool until you can handle**
- **Preheat Gas Grill on High**
- **Place ribs meat side up on Grill**
- **Apply Ernie's World Famous BBQ/Rib Sauce to meat side of ribs and grill for approx 2 minutes**
- **Flip and repeat to bone side**
- **Repeat last 2 Steps**
- **Never leave the grill, you want to caramelize the sauce, not burn it!**
- **Apply more Ernie's World Famous BBQ/Rib Sauce to meat side of the ribs before removing from the grill**
- **Serve with more Ernie's World Famous BBQ/Rib Sauce on the side for dipping**

ENJOY!!!