Ribs John Troendle

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| 3 racks of baby back Ribs | 1 cup of Zateran’s Pro Boil |
| 6 types of BBQ Sauce (See Below) | 16 oz Zateran’s Liquid concentrate Crab Boil |

Put the racks of ribs in football pot. Boil them for 2 hours with Zateran’s liquid and powder crab boil. Add water as needed.

Drain water and rinse ribs off. Place them flat on cookie sheet with the meat facing up. Put in the oven at 225 degrees layering a different BBQ sauce every 30 minutes.

I usually buy Kraft: Original, Honey Mustard, Brown Sugar, Honey Roasted Garlic, Hickory Smoke, Thick and Spicy; final layer Brown Sugar

They melt in your mouth and taste great…