The Best Ribs Recipe Ever!

The Classic 'Char-Grill' Method

Barbecued Baby Back Ribs (Makes 1 Slab or 2 Servings)

1 Slab	Baby Back Ribs, Back Membrane Removed
1 tbsp	Salt & Pepper
1/3 cup	Char Crust Seasoning, Original Flavor
As Needed	Water
1 1/2 cup	Nino's Northern Smoke BBQ Sauce of Choice

1) Begin by removing thin back membrane of rib slab. Season each side with salt & pepper and place on a sheet pan or roasting pan meat side up.
2) Sprinkle approx. 1/3 cup of Char Crust Seasoning (Original Flavor) over the entire surface of the exposed meat side of the rib slab. Be sure to coat evenly.
3) Pre-heat your grill to medium, then lightly spray the grill with non-stick vegetable spray and place seasoned ribs on grill. Cook on both sides, approx. 5 minutes per side, or until a nice char-crust is developed. Then, place the rib slab in a heavy duty sheet pan with at least a 1-inch lip.
4) Add approx. 1 to 2 cups of water to the pan. DO NOT pour the water over the rib slab, instead pour off to the side so as not to wash off any of the seasoning.
5) Cover pan with heavy duty plastic film to seal the entire top of the pan, edge to edge, and tuck any excess plastic film just under the perimeter lip of the pan.
6) IMPORTANT—Then, over-wrap the heavy duty plastic film with aluminum foil to cover completely again, tucking any excess foil under the perimeter lip of the pan. You should now have a complete 'seal'.
7) Bake in a 350° F oven for approx. 2 hours.
8) Remove ribs from the oven and carefully remove foil and plastic film from the pan. Drain off any resulting liquids from pan.
9) Allow the ribs to cool and become more firm (otherwise, the ribs may fall apart as you grill them).
10) Once rib slabs are cooled and firm, sprinkle a light dusting of Char Crust Seasoning on the ribs and place them on a medium-high grill. Grill meat-side down only 3 to 5 minutes, or enough time to crisp them up a bit and add some color.
11) Turn the grill down to medium heat and begin to apply the barbecue sauce while grilling approx. 3 minutes per side, per each sauce application. Typically, 2 to 3 sauce applications per side should give you a wonderful crust and flavor.
12) Remove from the grill and serve.

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Broiler / Oven Roasting Method

Barbecued Baby Back Ribs (Makes 1 Slab or 2 Servings)

1 Slab	Baby Back Ribs, Back Membrane Removed
1 tbsp	Salt & Pepper
1/3 cup	Char Crust Seasoning, Original Flavor
As Needed	Water
1 1/2 cup	Nino's Northern Smoke BBQ Sauce of Choice

Begin by removing thin back membrane of rib slab. Season each side with salt & pepper and place on a heavy duty sheet pan or roasting pan meat side up.

1) Sprinkle approx. 1/3 cup of Char Crust Seasoning (Original Flavor) over the entire surface of the exposed meat side of the rib slab. Be sure to coat evenly.
2) Add approx. 1 to 2 cups of water to the pan. DO NOT pour the water over the rib slab, instead pour off to the side so as not to wash off any of the seasoning.
3) Cover pan with plastic film to seal the entire top of the pan, edge to edge, and tuck any excess plastic film just under the perimeter lip of the pan.
4) IMPORTANT—Then, over-wrap the plastic film with aluminum foil to cover completely again, tucking any excess foil under the perimeter lip of the pan. You should now have a complete 'seal'.
5) Bake in a 350° F oven for approx. 2 hours.
6) Remove ribs from the oven and carefully remove foil and plastic film from the pan. Drain off any resulting liquids.
7) Allow the ribs to cool and become more firm (otherwise, the ribs may fall apart as you grill them).
8) Turn on your oven's top broiler and position an oven rack approx. 4" below it.
9) Apply barbecue sauce onto the meat side of the ribs and place under the broiler. Cook until sauce becomes bubbly and begins to caramelize, then remove from the oven, apply a second barbecue sauce application, and return ribs to oven. It is not necessary to turn the ribs and sauce the underside. Two sauce applications are generally sufficient. After the second sauce application and broiling, ribs are ready to serve.
10) If you do not have a broiler and wish to just roast the ribs, you can transfer cooked and cooled ribs after Step 8 to the original sheet pan used for cooking and slather barbecue sauce over the meat side of the ribs. Bake again in a 425° F over for approx. 15 minutes.
11) Remove ribs from oven, cool and cut for serving. Add additional sauce as needed to moisten

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