

Simple BBQ Ribs

Ingredients

2 1/2 pounds country style pork ribs

1 tablespoon garlic powder

1 teaspoon ground black pepper

2 tablespoons salt

1 cup barbeque sauce

Directions

Place ribs in a large pot with enough water to cover. Season with garlic powder, black pepper and salt. Bring water to a boil, and cook ribs until tender.

Preheat oven to 325 degrees F (165 degrees C).

Remove ribs from pot, and place them in a 9×13 inch baking dish. Pour barbeque sauce over ribs. Cover dish with aluminum foil, and bake in the preheated oven for 1 to 1 1/2 hours, or until internal temperature of pork has reached 160 degrees F (70 degrees C).

source:Allrecipes.com