

Betty's Barbecued Baby Back Ribs Full 4th of July Dinner Shown!



Published on 2 Jul 2012

In this video, Betty demonstrates how to make Barbecued Baby Back Ribs.

This is the entrée for our 4th of July meal. You will see the complete meal at the end of this video.

Ingredients:

3 to 5 pounds baby back ribs, rinsed and dried with paper towel (If you choose to remove the silver skin from the bone side of the ribs, do it right after drying the ribs. I chose to leave the silver skin on, because it keeps the ribs intact, as they will be very tender and tend to fall apart otherwise.)

1 recipe of Betty's Bourbon Barbecue Sauce or Betty's Own Barbecue Sauce—or a bottled sauce of your choice

3 cups ginger ale

Place baby back ribs in a large roasting pan, bone side up. You may need to cut them into sections, depending on the size and shape of your roasting pan. Reserve some of the Bourbon Barbecue Sauce to serve at your meal or to keep in your refrigerator or freezer for later use. Brush barbecue sauce on bone side and edges of ribs. Turn the ribs over and brush the top side, reserving most of the barbecue sauce for later basting. Gently pour 3 cups ginger ale into roasting pan, surrounding the basted ribs. Place aluminum foil over the roasting pan and close tightly around the edges. Place in 350 degree (F) oven and cook for one and one-half hours, or until tender. Remove from oven and set aside to let ribs cool in liquid for 30 minutes. Turn oven heat to 400 degrees (F). Remove ribs from liquid and place on broiler pan. (Discard liquid.) Brush both sides of ribs with barbecue sauce. Bake at 400 degrees (F), turning often and basting with as much sauce as desired, about 10 minutes, until ribs are well glazed and browned. Remove Barbecued Baby Back Ribs from oven and let rest about 10 minutes. Serve while hot, along with reserved dipping sauce. This video shows the Barbecued Baby Back Ribs served with Saint James Baked Beans, Old Fashioned Southern Potato Salad, Cheesy Herb Bread, Chocolate-Drizzled Fruit Skewers, Fresh Cherry Pie, and Iced tea. I hope you enjoy this 4th of July meal! Love, Betty

♥♥♥♥♥