

# Betty's Easy and Tender Barbecued Boneless Pork Ribs Recipe



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In this video, Betty demonstrates how to make incredibly tender and tasty Barbecued Boneless Pork Ribs. This is accomplished by cooking the ribs in a crock pot, then removing any excess fat, coating them with a delicious barbecue sauce, and browning them off in an oven. You have to see it to believe it! (Note: I used a bottled sauce. The purpose of this video is not in the making of the sauce, but rather in the preparation of the ribs.)

## Ingredients:

2 pounds boneless pork ribs

18 oz. bottled barbecue sauce (I used K. C. Masterpiece--about 1/3 to 1/2 of the bottle.)

meat tenderizer, to taste

Sprinkle meat tenderizer on the top and bottom of each of the boneless pork ribs. Place them in a crock pot, turn it to "low," and let the ribs cook for about 5 hours. Remove the ribs from the crock pot, and place them on a platter. Cover with plastic wrap, and let them cool to room temperature. When cool enough to handle, trim all excess fat from the cooked ribs. They will be very tender, so you will need to handle them gently. After each rib is trimmed of fat, place it in a bowl that has a generous amount of bottled barbecue sauce. Roll it to coat it with barbecue sauce. Then place it on a broiler pan that has a drip pan underneath to catch any drippings. (I cover my broiler pan with aluminum foil, so there will be an easy clean-up.) When all of the ribs are coated with barbecue sauce and are placed on the broiler pan, put the pan of ribs into an oven that has been preheated to 300 degrees. Bake for 30 minutes, then turn the oven to 450 degrees and to "Broil," and let the ribs brown off for 5 to 10 minutes, or until they are browned, but not burned. Remove from the oven and carefully place the individual ribs on a serving platter. (They will be very tender and will want to fall apart.) Serve while hot. These are particularly good with cornsticks, corn muffins, or hush puppies. Eat up!!!

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