

I usually get back ribs from Food Lion
(Nature's Promise All Natural Pork Baby Back Ribs)



line a shallow roasting pan with alum foil

place ribs on pan, douse with vinegar, sprinkle with salt and pepper

put in a pre-heated 300 degree oven for 3 hours

after 3 hours, douse with sauce and return to 170 degree oven for at least 30 min. or up to several hours
- they will hold well.

(You don't want the sweet syrup in a real hot oven as the sugar content will burn easily)

At 170 degrees they will caramelize.

At serving you may add additional sauce to taste.

Sauce

Kayro Syrup Bottle

(Karo Corn Syrup, Dark 16 oz)



1/4 filled with syrup (I sometimes use sorghum molasses)

2 tablespoons salt

1 tablespoon black pepper

I usually add a few flakes of red pepper

Then fill almost full with apple cider vinegar, leave some shaking room