

St. Louis Style Spare Ribs

Ask The Butcher for:

St. Louis Spare Ribs...enough to feed your crew...This recipe makes enough sauce for two nice size racks of ribs...I would say that you should be able to feed six to eight people.

For the glaze:

3 18 oz bottles of your favorite barbecue sauce. (I use Sweet Baby Rays original...it's delicious and Gluten Free too!)

1/4 cup grainy mustard (we have Silver Springs at R&S...thats the one I used in this recipe)

1/2 cup brown sugar

1/4 cup soy sauce

1/4 cup apple cider vinegar

10 cloves of garlic;minced

Fresh cracked salt and pepper for seasoning the ribs!

Pre-heat the oven to 350 degrees fahrenheit.

Prepare your baking sheet with parchment or aluminum foil for easy cleanup!

Season the ribs on both sides with salt and pepper.

If you haven't asked The Butcher to remove the membrane from the underside of the ribs...do so now...you will see a description on how to do this ...in the gallery below.

In a nice size bowl, whisk together all ingredients for the basting glaze.

Place the ribs on the baking tray with the bones facing up. Cover with 1/4 of the basting glaze. Flip the ribs and cover with another 1/4 of the mixture.

Reserve the other half of glaze for the second hour of baking.

Bake the ribs, uncovered in the oven for an hour. Remove from the oven and flip the ribs over. Coat the ribs with the rest of the glaze and return to the oven for another hour to an hour and a half.

(Total cooking time will depend on your oven...but should take anywhere between 2 - 2 1/2 hours)

Perfection!