



Papi's Country Ribs

Ingredients

1 – large pack country ribs (pork or beef)

Season both sides of the ribs with Daddy' Seasoning.
Wrap tightly in foil and leave in refrigerator overnight to marinade.

Line a cooking sheet with foil, unwrap ribs and place in lined sheet.

Broil the ribs, rotating each side, until golden brown or seared on all sides (about 20-25 minutes each depending on oven).

Cover with foil and bake on low heat (250° F) for 2-3 hours or until meat falls off the bone.

Serve while hot.

