

## *The Marv's Meats Recipe Collection #11*

### **David's 'Secret' Oven Bar-B-Que Ribs**

1 rack – ribs (baby back, Bar-B-Q style or St. Louis style)  
¼ cup – Italian dressing  
1 tsp - chili powder  
1 tsp - cumin  
1 tsp - ground black pepper  
1 tsp - paprika  
½ tsp - garlic powder  
¼ tsp - cayenne pepper  
Bar-B-Que sauce

Pre-heat oven to 325°. Rub ribs generously with Italian dressing. Combine chili pepper through cayenne to create a rub (feel free to use, omit or add any other spice according to your own personal taste). Dust ribs generously with the rub, place on a jelly-roll pan sprayed with cooking spray (or a cookie sheet with a decent lip to prevent spills) & roast 1 ½ hours until meat begins to shrink to expose bones. Generously coat with your favorite Bar-B-Que sauce & cook an additional 15-20 minutes basting every 5 minutes. 1 rack serves 2.



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