

# Sweet Mesquite BBQ Spareribs Recipe

## What You Need

2 Tbsp. Baron's Mesquite BBQ seasoning. (JFS#21244)

2 lb. pork spareribs

1 cup Hickory Smoke Barbecue Sauce

1

Heat oven to 200°F.

2

Place ribs, meat-sides up, in single layer in shallow pan; rub with Baron's Mesquite dry rub. Cover.

3

Bake 4 hours or until ribs are tender, brushing with barbecue sauce after 2 hours.

4 Servings