

Meat/Plum Bbq Ribs

- A: Rib rub
4# pork ribs, room temperature
- B: plum BBQ sauce
1. Rub (A), wrap in aluminum foil, and place in 225F oven or grill over low indirect heat. Roast 4-6 hours until tender.
 2. Unwrap and spoon (B) over during last 10 minutes of roasting. Serve.

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