



SHAYNE'S SENSATIONAL SLABS

"RIGHT RIBS, RIGHT PLACE, RIGHT TIME, RIGHT NOW . . .
DON'T STOP NOW BOYS!!!!" – SHAYNE

- 2 slabs pork baby back ribs
- apple juice
- lemon juice
- barbeque sauce
- 4-5 plum tomatoes
- 1 lime juiced
- 1 small bunch fresh cilantro chopped
- 24 oz ketchup
- 24 oz orange juice
- several dashes hot sauce such as Franks

- 1 Preheat oven to 300 F
- 2 Pour at a ratio 1:1 lemon juice and apple juice over ribs until approximately 1/2" of liquid resides in the bottom of the pan.
- 3 Cover with foil and bake for 2 hrs. @ 300 degrees.
- 4 Then, put the ribs directly on the grill, sauce'em, and let go for 5-10 min. to bake in the sauce.
- 5 Cover and refrigerate overnight.