

# OVEN BAKED ROOT BEER GLAZED BBQ RIBS

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## Ingredients

- 2 Slabs St. Louis Style or Baby Back Ribs

Wet Rub:

- 3 Tablespoons Grand Diamond All Purpose Seasoning
  - ½ Teaspoon Liquid Smoke, Hickory or Mesquite
  - 1 Teaspoon Mustard Powder
  - 2 Tablespoons Cider Vinegar
  - 1 Teaspoon Kosher Salt
  - 1½ Teaspoons Light Brown Sugar
  - 2 to 3 Your Favorite Lager Beer (will yield a savory flavor)  
OR
  - 3 to 4 Cups Root Beer Soda (will yield a sweet flavor with a dark color)
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## Directions

Preheat oven between 275 and 300 degrees.

First, rinse and pat the ribs dry. On a cutting board, turn the ribs over with the bone-side facing up. Using a small paring knife, pierce the layer of “skin” or membrane and peel it back using your fingers to expose the meat. (Tip: This step will allow the flesh of the meat to be exposed on both sides of the ribs therefore allowing the seasoning and marinade to penetrate throughout during the cooking process.)

Combine the Grand Diamond All Purpose Seasoning, liquid smoke, mustard powder, cider vinegar, salt and light brown sugar in a bowl and mix well. Pour half the rub on one slab and the remaining rub on the other slab. Using your hands, rub the mixture all over each slab. For best results, marinate the ribs for at least 2 to 4 hours or overnight.

Line a baking sheet with aluminum foil. Lay the racks of ribs on the baking sheet with the bone-side facing down. Place the ribs on the lower or middle rack of the oven. Next, pour about a cup of the root beer or the lager beer into the pan. Bake for about 2½ to 3½ hours turning the ribs over every 30 to 35 minutes and making sure that at least a cup of the beer or root beer remains in the bottom of the pan as it will slow evaporate during the cooking process.

(These ribs can also be cooked over very low heat on an outdoor grill! Simply follow the recipe for the wet rub and grill. Combine ¼ cup of cider vinegar and ¾ cup of root beer and brush the ribs every 20 to 25 minutes during the cooking process.)