

Baby Back Ribs

The perfect backyard barbecue is in your future with our Baby Back Ribs recipe. This summer, enjoy entertaining instead of grilling with the help of your NESCO 6 Qt. Roaster Oven. Simply preheat oven, arrange meat in cookwell, and roast until tender. Smothered in a sweet and smoky barbecue sauce, your ribs will become the topic of conversation.

Your Key Ingredient:

[NESCO 6 Qt. Roaster Oven](#)

Grocery Ingredients:

2 – 3 lb baby back ribs, cut apart
1 medium onion, chopped
1 bay leaf
hot water to cover ribs
1/2 to 3/4 cup barbecue sauce

Instructions:

1. Preheat **NESCO® Roaster Oven** to 250° F. Lightly wipe cookwell with vegetable oil. Set rack in cookwell.
2. Arrange meat on rack. Add onion, bay leaf and hot water. Cover; roast 2 to 2½ hours or until meat is tender.
3. Remove meat and rack from cookwell. Carefully lift out cookwell; slowly pour out and discard hot water.
4. Clean cookwell. Set cookwell into heatwell.
5. Cover; preheat to 400° F. Lightly wipe cookwell with vegetable oil.
6. Set rack into preheated heatwell. Place meat on rack; brush sauce evenly over meat.
7. Cover; roast 15 to 20 minutes or until sauce is set.
Serves 4.