

Mama B's Cajun Style BBQ Ribs

Chicken wings with a punch

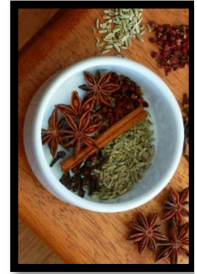
Ingredients:

*1 Lb. Pork babyback ribs
1 Tbsp Mama B's Cajun blend*

Your favorite BBQ Sauce

Directions:

- *Preheat oven to 325 degrees.*
- *Rinse ribs in water and remove thin membrane along the bony side if your butcher did not already do so.*
- *Rub the ribs all over with Mama B's Cajun seasoning. Coat evenly, tightly wrap with foil and place in a large roasting pan.*
- *Place ribs in the oven. The ribs should be done once they are tender when pierced with a fork. Cook for 2 hours.*
- *Place ribs in the refrigerator for at least 2 hours, or up to 2 days before grilling.*



*Spice
Blend:
Cajun*

