CopyCat O'Charley's Baby Back Ribs

Ingredients

3 racks Pork Baby Back Ribs, about 1 lb. each, cut in 1/2 Water <u>CopyCat O'Charley's Baby Back Ribs Barbecue Sauce</u>

Directions

Prepare O'Charley's Baby Back Ribs Barbecue Sauce according to recipe below. Set aside.

Place ribs in a large pot. Add enough water to cover them.

Place pot over medium high heat. Bring water to a boil. Reduce heat, cover and simmer 1 hour or until ribs are fork tender.

Preheat broiler.

Line broiler pan with foil.

Place ribs, meat side down, on broiler pan. Brush with 1/2 of the sauce.

Place in oven and broil 4 – 5 inches from heat source for 6 – 7 minutes. Watch closely so they don't burn. Remove from oven.

Turn ribs over. Brush with remaining sauce. Place back in oven and broil 6 to 7 minutes longer or until edges are slightly charred. Watch closely again so they don't burn.