

CopyCat Texas Roadhouse Ribs

Ingredients

2 racks of baby back ribs
1 cup brown sugar
1 tbsp chili powder
1 tbsp paprika
1 tbsp garlic powder
1 tbsp onion powder
1 tsp cumin
1 tsp salt
1 tsp black pepper

Directions

Preheat oven to 325°F.

Mix together brown sugar, chili powder, paprika, garlic powder, onion powder, cumin, salt and black pepper in a small bowl.

Pat the dry ribs and remove the membrane on the back using a knife. Cut the racks in half so they will fit in the baking dish.

Rub the seasoning mixture all over both sides of the ribs.

Place the ribs into a baking dish and add 1/2 to 1 cup of water to the bottom of the dish.

Cover with foil and bake for 2 hours, or until tender.

Remove from the oven and let it rest for 10 minutes before serving.