



Ingredients:

- 1 rack of baby back ribs
- 5 minced garlic bulbs
- 1 teaspoon of onion powder
- 1 teaspoon of salt
- 1 teaspoon of paprika
- 1 teaspoon of sugar
- 1 teaspoon of fennel seeds
- 1/2 teaspoon of chili flakes
- 2 tablespoon of olive oil

BBQ Sauce

- 1/2 cup of balsamic vinegar
- 2 tablespoon of tomato sauce, or ketchup



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Preheat the oven to 350 degrees.

Mix all the ingredients together to make a paste. Generously sprinkle salt over the entire rack of ribs on both sides, approximately 1 teaspoon.

Place the ribs on 2 pieces of aluminum foil (for strength) and add paste to ribs (both sides). Wrap the ribs in foil and seal tightly. Place ribs in foil pack on a baking sheet. Place in 350-degree oven for 2 hrs.

While that cooks, lets make BBQ sauce!

Add 1/2 cup of balsamic vinegar to a saucepan and 2 tablespoons of tomato sauce or ketchup. Let mixture reduce down until it becomes thick and begins to get a dark rich color, almost black.

Take ribs out of the oven, remove from foil and add the BBQ sauce. Place ribs back on the baking tray and place in the oven on broil setting. Allow ribs to roast for about 1-2 minutes until you see start to caramelize from the BBQ sauce.