

# Fall Off the Bone Ribs

## Ingredients:

2 racks \* Back Ribs – Thawed, Membrane Removed  
1 cup Ketchup  
To Taste Garlic Powder  
1/2 cup Brown sugar  
1/2 cup Zesty Italian dressing

\* These items available at The Fruit Shack

## Directions:

1. Cut into small section - about 2 ribs per section
2. Boil for 45-60 minutes with salt and pepper to taste
3. Mix ingredients, then spread cooked ribs in tray
4. Bake very slowly at 250 degrees for 4-5 hours - uncovered until sauce is caramelized
5. Turn occasionally.

ENJOY!

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