

Ridiculously Easy Baby Back Ribs

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1 rack Baby Back Ribs	blend)
One cup of water, chicken stock, or beer	1/4 Teaspoon Liquid Smoke per cookie sheet
2 Tablespoons Cajun Seasoning (or a similar spice	1 Cup of your favorite BBQ sauce

Start by pre-heating the oven to 350°F, and set the cookie sheet on the counter. With the cookie sheets I have, for instance, I can fit two racks of ribs if you feel like doubling the recipe. Sprinkle 1 tablespoon of Cajun seasoning on each side of the ribs, making sure the ribs are well coated. Carefully pour the water/chicken stock/beer and liquid smoke into the cookie sheet, and cover tightly with aluminum foil. Carefully pick up the cookie sheet containing ribs and liquid and gently place in the oven. Forget about it for an hour and 15 minutes. Once the time is up, remove from the oven, and remove the aluminum foil. Let the ribs cool for about 10 minutes, then slather 1/2 cup of barbeque sauce on each side. At this point, you can wrap them in plastic wrap and keep them in the fridge until you're ready to grill them up! This is a great way to get some of the work out of the way before your Memorial Day party! Get that grill fired up, and place the ribs on the grill just long enough to get those beautiful grill marks, making sure the ribs are thoroughly heated, about 15 minutes. Voila! Easy ribs!