



## Consejo del chef

You can serve the ribs with more sauce and optional coleslaw.

## Raciones para 2

- 2 Teaspoons of garlic powder
- 1 Teaspoon of onion powder
- 2 Teaspoon of paprika
- 2 Teaspoon of salt
- 1 Teaspoon of ground black pepper
- 1/2 Teaspoon of cumin
- 2 Tablespoons of olive oil
- 1 Rack of pork ribs
- 180 ml Barbecue sauce
- 2 Tablespoons of olive oil
- 1 Tablespoon of Worcestershire sauce

- 1 For the ribs, combine the spices with oil in a bowl. Brush the ribs with this mix, cover them with aluminium foil, and bake for 2 hours at 160 °C.
- 2 Meanwhile, prepare the sauce. Put together all the ingredients in another bowl and set aside.
- 3 When the ribs are cooked, take them out of the oven and remove the foil. Brush the ribs with the other sauce.
- 4 Turn on the temperature to 230 °C and cook the ribs for 10 more minutes without covering them. Remove from the oven and let them cool for 10 minutes before cutting them.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/costillas-americanas-salsa-barbacoa/>

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