



Ribs



- 3 † Spike seasoning
- 1 1/2 † Accent seasoning
- 1 1/2 † Lawry's seasoning salt
- 1/2 † freshly ground black pepper
- 3 racks baby back ribs (about 2-3 lbs. each)
- 1 large onion, thinly sliced
- 2 green bell peppers, thinly sliced
- 2 red bell peppers, thinly sliced
- 2 yellow bell peppers, thinly sliced

Combine Spike and Accent seasonings, Lawry's seasoning salt, and black pepper. Sprinkle 1/2 teaspoon seasoning mixture on each side of the rib racks. Rub seasoning into meat. Layer sliced onions and peppers on top of each rack of ribs. Wrap each rack of ribs separately in heavy-duty tin foil twice and place in fridge for two days.

Line large rimmed baking sheet with tin foil. Remove ribs from fridge and let sit at room temperature for 30 minutes. Preheat oven to 400. Before placing the ribs in the oven, reduce the oven temperature to 300. Place tin-foil-wrapped ribs on baking sheet and bake for 8 hours at 300 degrees.