

Zesty Greek Back Ribs



Ingredients

2 racks pork back ribs
¼ cup / 50 mL canola oil
3 Tbsp / 45 mL lemon juice
2 tsp / 10 mL honey
2 Tbsp / 30 mL dried oregano leaves
1 Tbsp / 15 mL lemon zest
1 tsp / 5 mL onion powder
¾ tsp / 4 mL ground black pepper
½ tsp / 2 mL EACH garlic powder and salt
1 tsp / 5 mL lemon zest
Sea salt for garnish

Directions

1. Lift and peel membrane from the back of each rack of ribs.
2. With sharp knife, slice ribs into single rib servings.
3. In extra-large resealable plastic bag, combine remaining ingredients except second amount of lemon zest and sea salt.
4. Add ribs to bag with marinade; seal bag. Massage gently until all sides of ribs are coated with marinade. Refrigerate 6-8 hours or overnight.
5. Preheat oven to 325°F. Arrange ribs in single layer on a rimmed, parchment or foil lined baking sheet; do not overlap ribs. Cover loosely with foil and roast 45 minutes.
6. Remove foil, drain cooking liquid and roast ribs an additional 45 minutes or until nicely browned, turning once.
7. Remove ribs from oven and arrange on serving platter.
8. Sprinkle with second amount of lemon zest and a few pinches of sea salt. Serve immediately.

Additional Info

- **Cut:** Ribs
- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 90

- **Number of Servings:** 4