



# RECIPE

## rhino

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# Barbecue Boneless Pork Ribs



### Description:

These barbecue boneless pork ribs are tender, saucy, and full of old-fashioned family flavor. The ribs bake until tender, then finish in a sweet and tangy homemade barbecue sauce made with ketchup, Worcestershire sauce, apple cider vinegar, brown sugar, onion, and simple seasonings. Served over white rice, this is a comforting dinner with plenty of rich sauce to spoon over every bite.

### INGREDIENTS

- 2½ pounds boneless pork ribs
- 2 cups ketchup
- ⅓ cup Worcestershire sauce
- ¼ cup apple cider vinegar
- ½ cup brown sugar
- 1 teaspoon chili powder
- 1 medium onion, chopped
- 1 teaspoon garlic salt
- White rice, for serving

### RHINO TIP



Simmering the sauce with the lid on helps soften the onion and blend the flavors before the sauce finishes baking with the ribs.



PREP TIME  
15 min



COOK TIME  
1 hr 20 min–  
1 hr 30 min



TEMPERATURE  
400°F,  
then 350°F



YIELD  
6  
servings

### STEP-BY-STEP INSTRUCTIONS

1



#### Bake the ribs.

Preheat the oven to 400°F. Place the boneless pork ribs in a baking dish and bake for 50–60 minutes.

2



#### Drain the fat.

Carefully remove the baking dish from the oven and drain off the excess fat.

3



#### Make the barbecue sauce.

While the ribs bake, combine the ketchup, Worcestershire sauce, apple cider vinegar, brown sugar, chili powder, chopped onion, and garlic salt in a saucepan.

4



#### Simmer the sauce.

Bring the sauce to a boil, then reduce the heat, cover, and simmer until the onion softens and the flavors come together.

5



#### Finish baking.

Pour the barbecue sauce over the ribs. Reduce the oven temperature to 350°F and bake for another 20–30 minutes.

6



#### Serve.

Serve the barbecue boneless pork ribs warm over white rice with extra sauce spooned over the top.

### TIPS & VARIATIONS

1.

Use apple cider vinegar for a slightly sweeter, fruitier tang in the sauce.



2.

Serve over white rice to soak up the extra barbecue sauce.



3.

For thicker sauce, simmer uncovered for a few minutes before pouring it over the ribs.



4.

Cut larger boneless ribs into smaller pieces before serving if you want easier portions.



5.

Leftovers reheat well with a splash of water or extra sauce to keep the ribs moist.



Family favorites, one recipe at a time.

