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2 racks baby back ribs  
2 tablespoons garlic salt  
2 tablespoons dark brown sugar  
1 tablespoon paprika  
1 teaspoon cayenne pepper  
1 teaspoon black pepper  
BBQ sauce

Preheat the oven to 375 degrees.

Prep your ribs by removing the fascia. Mix all of the dry ingredients and rub the ribs well.

Place the ribs on a roasting pan and cover them with foil. Bake them for 1 hour. Remove them from the oven and brush them lightly with more bbq sauce. Tent with foil again and return to oven for 30 minutes.

Remove the ribs from the oven and turn your oven to broil. Generously brush the ribs with bbq sauce. Broil until the sauce is caramelized, watching the ribs very closely and rotating the pan. Serve with extra bbq sauce and lots of napkins! Enjoy!

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