



Ingredients

Rib Rub

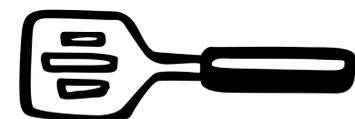
- 2 lbs. pork spare ribs
- 2 tsp sugar, light brown
- 2 tsp ancho pepper, ground
- 1 1/2 tsp garlic powder
- 1 tsp black pepper, ground
- 1 3/4 tsp onion powder
- 4 oz. ketchup
- 3 oz. water

Barbecue Sauce

- 1 oz. apple cider vinegar
- 1/2 cup sugar, granulated
- 2 tsp lemon juice
- 1 tsp Worcestershire sauce
- 1/2 tsp black pepper, ground
- 1/2 tsp onion powder
- 1/2 tsp mustard, ground
- 4 sprig fresh basil



Step-by-Step Instructions



1. In a bowl, combine and mix brown sugar, paprika, garlic, onion powder and black pepper. Preheat the oven to 450° F. Using the spice mixture, rub and completely cover the ribs. Place the ribs on a pan and cover them with foil. Cook ribs for approximately 1.5 hours.

2. For the barbecue sauce, bring water, ketchup, vinegar, sugar, lemon juice, Worcestershire sauce, pepper, onion powder, and mustard to boil in a saucepan. Reduce heat to medium-low; simmer, stirring until thickened, about 30 minutes.

3. Remove the ribs from the oven. Let them rest for about 5 minutes. Discard the foil and place on a grill or broiler. Because the ribs are cooked, char will take place quickly. Monitor closely during this stage.

4. As the ribs continue to cook on the grill, baste them with BBQ sauce. Use a pastry brush during this process, making sure the ribs are coated evenly on both sides. Continue to turn the ribs during the grilling process.

5. Place the ribs on a cutting board and cut into desired portion size. Remember to keep the bones in each portion.

6. Serve the ribs immediately to avoid temperature loss. The ribs should be drizzled with barbecue sauce and topped with basil. Extra sauce served as a condiment. Serve with a side salad or a pepper relish.