

Barbecue Ribs



Rated : ★★★★★

Submitted By: SEEsign
Prep Time: 15 Minutes
Cook Time: 2 Hours



Paul's Supermarket

A Fresh Experience!

Ready In: 3 Hours 15 Minutes
Servings: 8

"Sweet and spicy barbecued spareribs with a touch of rum."

INGREDIENTS:

4 pounds pork spareribs	1/4 cup rum
1 cup brown sugar	1/2 cup chile sauce
1/4 cup ketchup	2 cloves garlic, crushed
1/4 cup soy sauce	1 teaspoon dry mustard
1/4 cup Worcestershire sauce	1 dash ground black pepper

DIRECTIONS:

1. Preheat oven to 350 degrees F (175 degrees C). Cut spareribs into serving size portions, wrap in double thickness of foil, and bake for 1 1/2 hours. Unwrap, and drain drippings. (I usually freeze the drippings to use later in soups.) Place ribs in a large roasting pan.
2. In a bowl, mix together brown sugar, ketchup, soy sauce, Worcestershire sauce, rum, chile sauce, garlic, mustard, and pepper. Coat ribs with sauce and marinate at room temperature for 1 hour, or refrigerate overnight.
3. Preheat grill for medium heat. Position grate four inches above heat source.
4. Brush grill grate with oil. Place ribs on grill, and cook for 30 minutes, basting with marinade.

Pairs Great with Red Zinfandel