

Bone~Sucking BBQ Ribs



Serves 4

2c ketchup

1/2c brown sugar

2T white vinegar

1 small onion, minced

1 garlic clove, minced

2t dry mustard

2t cayenne pepper

salt and pepper

4 pounds baby~back pork ribs

Mix all ingredients together for sauce. Marinate ribs in refrigerator overnight or up to 24 hours.

Grill meat on very low heat until done or bake at 325 for 3 hours.

Reduce remaining sauce and marinate every 15 minutes if grilling.

Prepare Ahead Tip

Marinate in refrigerator up to 24 hours.