

# Super Sweet and Spicy Ribs



Dry rubbed tender baby back ribs baked until fall~apart tender and served with a homemade sweet and spicy BBQ sauce.

Serves 8

2T garlic powder	1t cumin	1/2c tomato juice
2T onion powder	1/2t ancho chili powder	1/2c dark molasses
2T hot chili powder	4 pounds baby back ribs	1/4c Worcestershire sauce
2T smoked paprika	1/2c apple juice	1/4c Frank's Hot Sauce
1T dry mustard	1/4c Calvados ~ or any other apple brandy	1c KC Masterpiece BBQ Sauce ~ any flavor
1T Kosher salt		

Make the rub by mixing together all dry spices and rubbing the spice mixture onto the meat. Wrap in foil and refrigerate at least 2 hours and up to 8 hours.

Preheat oven to 250. Place foil~wrapped ribs in large baking pan and bake 5~6 hours or until they are tender.

Two hours before the ribs are done combine the sauce ingredients in a large saucepan, stirring well. Simmer over low heat for 45 minutes. Brush ribs with sauce the final 2 hours of baking.

Reserve at least 1c sauce to serve with the ribs.

## Prepare Ahead Tip

Dry rub and bake ribs 24 hours in advance. Keep covered and refrigerated. Bring to room temperature to serve.

**Debbie Spangler ~ Certified Personal Chef**

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