

Super Sweet and Spicy Ribs



Personal Chef Service

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

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
1 1/2t Kosher salt		

Make the rib 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 350. Place foil~wrapped ribs in large baking pan and bake 2 ~ 2 1/2 hours or until they are tender.

While the ribs are baking, combine the sauce ingredients in a large saucepan, stirring well. Simmer over low heat for 45 minutes.

Uncover ribs and brush with sauce every 20 minutes for 1 hour. Ribs should be "fall~off~the~bone tender" when they come out of the oven.

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

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by



Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com