

Grilled Ribs with BBQ Sauce



INGREDIENTS:

- 2 racks of ribs
- 2 tablespoons cumin
- 2 tablespoons paprika
- 2 tablespoons granulated garlic
- 2 tablespoons granulated onion
- 2 tablespoons chili powder
- 2 tablespoons brown sugar
- 2 1/2 tablespoons salt
- 2 teaspoons cayenne pepper
- 2 teaspoons black pepper

BBQ SAUCE INGREDIENTS:

- 1 cup ketchup
- 1/2 cups water
- 1/4 cup chopped onion
- 2 tablespoons minced garlic
- 2 tablespoons butter
- 2 tablespoons molasses
- 2 tablespoons prepared mustard
- 2 tablespoons brown sugar
- 1 tablespoon Worcestershire sauce
- 1 tablespoon paprika
- 1 tablespoon chili powder
- 2 teaspoons dried oregano
- 2 teaspoons dried thyme
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 teaspoon cayenne (optional)
- 1 cup apple cider vinegar



PREP TIME
45 MINS



COOK TIME
3 HOURS



SERVES **8**

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DIRECTIONS:

Preheat grill to 300-320 degrees

In a medium sized bowl, mix together all of the dry ingredients. Pat the ribs dry and season evenly with rub spices. Let ribs sit for 15-20 min.

Meanwhile, prepare the BBQ sauce. Melt butter in a saucepan over medium heat. Add onion and garlic and saute until lightly browned. Add remaining ingredients, adding vinegar last. Reduce heat and simmer over low heat for 15 minutes. Allow to cool so you can puree the sauce to make smoother if you like.

Double wrap the ribs in foil then place them on the grill, meat side down. Allow them to cook for an hour and a half on medium low heat, then flip them over and cook for another hour. You know the ribs are done when the bones are extending from the edge of the ribs.

You can serve them dry or wet. For wet ribs, add the barbeque sauce. Brush sauce on one side and grill for about 2 minutes. Repeat for other side. Remove from grill and serve with remaining sauce for dipping.

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