

BARBECUED RIBS

<http://andreasrecipes.com/2006/07/03/barbecued-ribs/>

Serves 8.

Equipment

2 half-sheet baking pans
aluminum foil
grill

Ingredients

6 pounds (~5.5 kilos) baby back ribs

SAUCE

1-1/2 (360 ml) cups ketchup
3/4 cup (83 g) packed brown sugar
1/2 cup (120 ml) apple cider vinegar or red wine vinegar
1/2 cup (120 ml) honey
1/3 cup (80 ml) soy sauce
1-1/2 teaspoons ground ginger
1 teaspoon salt
3/4 teaspoon ground mustard
1/2 teaspoon garlic powder
1/4 teaspoon black pepper

Preparation

1. Preheat oven to 350° F/175° C.
2. Line baking sheets with aluminum foil. Cut ribs into serving-size pieces; place the ribs meat side up on the baking sheets.
3. Bake for 1 hour or until meat is tender. Drain and remove from the sheets.
4. Preheat the grill to medium-hot. Combine all the sauce ingredients and stir well. Place the ribs on the hot grill for a couple minutes to get them sizzling. Remove ribs and dip into the sauce; allow excess to drip off and place rib back on the grill. Cook about 10 minutes and repeat. Continue the dipping and grilling process until ribs have cooked for 30 minute. Serve with extra sauce on the side.

Variations

Andrea Meyers – Barbecued Ribs

You can use other ribs with more meat, such as beef ribs or country-style boneless ribs, just increase the baking time to 1-1/4 hours.

You can bake the ribs ahead of time and keep them in the refrigerator, then do the grilling when you are ready.