



PORK RIBS

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INGREDIENTS

3 lbs pork spareribs

FOR RUB

- ½ cup brown sugar
- ¼ cup paprika
- 1 Tbsp black pepper
- 1 Tbsp salt
- 1 Tbsp garlic powder
- 1 Tbsp onion powder
- 1 tsp cayenne

FOR SAUCE

- 1 cup ketchup
- ¼ cup water
- ¼ cup brown sugar
- ¼ cup vinegar
- 3 Tbsp olive oil
- 2 Tbsp paprika
- 1 Tbsp chili powder
- 2 cloves garlic, minced
- 1 tsp cayenne

DIRECTIONS

Remove membrane from underside of ribs and trim any loose fat or meat
Heat grill to 200 degrees
In a small bowl, combine rub ingredients
Season ribs with rub
Put ribs on grill and set timer for four hours, brushing with sauce every 15-20 minutes
Meanwhile, prepare sauce
In a medium sauce pan, heat oil
Sauté garlic until brown
Add ketchup, water, brown sugar, vinegar, paprika, chili powder, garlic, and cayenne
Reduce heat and simmer 15 minutes
Check ribs at four hours, internal temperature should be 145 degrees

NOTE: We know this isn't Recipes for 2 people, this is our way of saying "recipes for lovers" series.

