



- A: 3T paprika
- 1T brown sugar
- 1T garlic powder
- 1T mustard seed, ground
- 1T thyme
- 1T celery seed
- 1T salt
- pepper
- B: 1 rack ribs
- C: 4c garlic, minced
- 1T oil
- D: 3/4C ketchup
- 2T orange juice
- 1T vinegar
- 1T worcestershire sauce
- 1T molasses
- 1T brown sugar
- 1T mustard

Meat/Bbq Ribs

Meat/Bbq Ribs

red pepper sauce

1. Combine (A) and rub (B). Wrap in aluminum foil. Slow-roast at 225F for 4-6 hours.
2. Saute (C), then add (D) and heat to boil. Simmer sauce 60 minutes.
3. Baste ribs with sauce during last 10 minutes. Serve.

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