



Grilled Spare Ribs

Serves twelve

4 slabs pork spare ribs
3 cups brown sugar
1 tablespoon dry mustard
2 tablespoons paprika
1 teaspoon garlic powder
1 teaspoon onion powder
1 teaspoon coarse salt
1 teaspoon cayenne
Cider vinegar
Barbecue sauce of your choice

- Rinse and pat dry the ribs. Cut out the excess fat. Remove membrane from the back by pulling it with a paper towel.
- In a bowl mix all the dry ingredients. Add the vinegar, a little at a time, until you have a paste.
- Generously rub all the ribs on both sides.
- Cover and refrigerate for 2 hours.
- Heat your grill on high. If you have a gas grill light only half of the burners. If you have a charcoal grill, light all your coals and pile them up on one side. Place the ribs on the heat and sear them. Move them to the unlit side of the grill and cook them indirectly for 2 hours or cook them on low heat if your grill is not big enough. Play the times by ear. If you want the meat to be softer, cook the ribs for longer.
- Slather the ribs with barbecue sauce. Cook for an additional 15 minutes until sauce caramelizes.
- Remove ribs from grill and cut individually.
- Serve with extra barbecue sauce. Enjoy!