



## Joe's Beer Marinated Spareribs

Serves 8

2 1/2 Tbl garlic powder	1/2 cup distilled white vinegar
1 1/2 Tbl white pepper	12 (12 fluid oz) cans or bottles premium lager
1 1/2 Tbl seasoned salt	1 (20 ounce) bottle ketchup
1 Tbl onion salt	1 (10 fluid oz) bottle Worcestershire sauce
1 tsp dried oregano	1/2 cup butter or margarine
4 lbs pork spareribs	1/2 cup apple cider vinegar
1 1/2 cups maple syrup	1/2 cup honey mustard
1 cup brown sugar	
1 cup liquid smoke flavoring	

In a medium bowl, mix garlic powder, white pepper, seasoned salt, onion salt, and oregano.

Place ribs in a large roasting pan, and rub evenly with the garlic powder mixture to coat. Pour white vinegar and half the beer, or enough to cover ribs, into the pan. Cover pan, and marinate ribs in the refrigerator 8 hours, or overnight.

Prepare an outdoor grill for indirect, medium heat, and lightly oil grate.

In a large saucepan, whisk together remaining beer, ketchup, Worcestershire sauce, maple syrup, brown sugar, liquid smoke, margarine, apple cider vinegar, and honey mustard. Bring to boil. Cover, reduce heat, and simmer 15 minutes, or until a thick sauce has formed.

Remove ribs from the marinade mixture, and coat liberally with the sauce. Place on the prepared grill, and cook 1 1/2 to 2 hours, to an internal temperature of 160° F (70° C). Brush frequently with the sauce while cooking.