



Joe's Labor of Love Baby Back Ribs

Serves 4



2-2 pound slabs baby back pork ribs

1 cup Basting Sauce (see below)

3 Tbl Dry Spices (see below)

1 cup Sweet Sauce (see below)

Dry Spices:

3 Tbl paprika

1 tsp dry mustard

2 tsp seasoned salt

1 tsp ground oregano

2 tsp garlic powder

1 tsp ground red pepper

2 tsp ground black pepper

1/2 tsp chili powder

Basting Sauce:

1/4 cup firmly packed brown sugar

1/4 cup Worcestershire sauce

1 1/2 Tbl Dry Spices

1/2 tsp hot sauce

2 cups red wine vinegar

1 small bay leaf

2 cups water

Sweet Sauce:

1 cup ketchup

1/4 cup butter or margarine

1 Tbl lemon juice

1 cup red wine vinegar

2 Tbl brown sugar

1 1/2 tsp garlic powder

1 (8 oz) can canned tomato sauce

2 Tbl hot sauce

1/8 tsp chili powder

1/2 cup honey mustard

1 Tbl seasoned salt

1/8 tsp ground red pepper

1/2 cup Worcestershire sauce

1 Tbl paprika

1/8 tsp ground black pepper

COMBINE all Dry Spices ingredients in a small bowl.

STIR together all Basting Sauce ingredients; cover and let stand 8 hours. Remove bay leaf. (Sauce is intended for basting ribs only.)

BRING all Sweet Sauce ingredients to a boil in a Dutch oven. Reduce heat, and simmer sauce, stirring occasionally, 30 minutes.

PLACE ribs in a large, shallow pan. Rub Dry Spices evenly over ribs. Cover and chill 3 hours.

PREPARE a hot fire by piling charcoal or lava rocks on one side of grill, leaving other side empty. (For gas grill, light only one side.) Place food rack on grill. Arrange ribs over unlit side.

GRILL ribs, covered with grill lid, over medium heat (300 degrees to 350 degrees) for 2 to 2 1/2 hours, basting every 30 minutes with Basting Sauce and turning occasionally. Brush ribs with Sweet Sauce the last 30 minutes.