

# Spicy and Sweet Barbecue Sauce for Pork Ribs

## **Ingredients: Ribs**

10 pounds baby back pork loin spareribs

Water

## **Ingredients: Spicy and Sweet Barbecue Sauce**

2 cups water

2 tablespoons Hoisin sauce

3 tablespoons brown sugar

1 teaspoons salt

1 teaspoons pepper

1 teaspoon cayenne pepper

2 tablespoons chili powder

2 cloves garlic, minced

1/4 cup Worcestershire sauce

4 cups ketchup

1 teaspoon liquid smoke

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## Directions:

1. Place ribs in several large stockpots. Add water into the pots until the ribs are covered in liquid. Parboil ribs by bringing liquid to a boil over high heat. Then, reduce heat to low, cover, and simmer for 1 hour. Remove ribs from pot and drain liquid.
2. To make barbecue sauce, combine ingredients in a large pot. Bring to boil over medium-high heat. Reduce heat and simmer for 20 minutes, stirring occasionally until sauce thickens. Cool to room temperature to allow flavors to blend.
3. Heat gas barbecue according to manufacturer's instructions for low heat OR follow instructions on charcoal bag for low coals. Set grill about 6 inches above coals and place parboiled ribs on grill. Brush sauce over ribs and grill, turning ribs over and basting ribs with sauce every 10 minutes until done, about 20 minutes. Ribs will be done when the meat separates from the bone about 1/2 inch and rib backing often cracks. Place racks on a serving platter or cut ribs in between bones for individual portions and serve.

Makes 10 to 12 servings