

Barbeque Pork Ribs

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If you've got a sunny afternoon to lounge outside, make this your barbeque choice. Bust out the napkins and punch, and your afternoon is golden.

Ingredients:

4 pounds boneless pork ribs
1 cup ketchup
½ cup water
¼ cup brown sugar
¼ cup vinegar
2 tablespoons Worcestershire sauce
1 teaspoon dry mustard
1 teaspoon chili powder
½ teaspoon salt
½ teaspoon paprika

Directions:

- 1) Combine ketchup, water, sugar, vinegar, Worcestershire, mustard, chili powder, salt, and paprika in a medium saucepan bring to a boil over medium heat, stirring occasionally. Cook, uncovered, until sauce has thickened, stirring occasionally, about 10 minutes. Allow to cool slightly.
- 2) Cover ribs with sauce to coat; cover and refrigerate 30 minutes.
- 3) Preheat grill. Remove ribs from sauce, shaking off excess glaze.
- 4) Grill until cooked and no longer pink, 45 to 60 minutes.