



BBQ PORK RIBS

Ingredients:

BBQ Sauce:

2 tbsp. unsalted butter	$\frac{1}{2}$ c. apple cider vinegar
1 c. onions, diced fine	$\frac{1}{2}$ c. brown sugar
$\frac{1}{4}$ c. garlic, minced	$\frac{1}{4}$ c. apple cider
$\frac{1}{2}$ c. chili powder	1 tbsp. dried oregano
1 tbsp. fresh jalapeno, minced	1 tbsp. dried thyme
$\frac{1}{2}$ c. brewed coffee	$\frac{1}{4}$ c. yellow mustard
1 c. Worcestershire sauce	$\frac{1}{2}$ c. honey
1 c. tomato puree	Chicken stock (as needed)

Ribs:

- 1 slab pork back ribs (approximately 15 ribs)
- Salt & pepper to taste
- $\frac{1}{4}$ c. garlic, chopped
- $\frac{1}{4}$ c. chili powder
- 1 tbsp. Cayenne pepper

Directions:

1. Heat butter in sauce pan over medium heat. Add onion & minced garlic. Sauté 2 to 3 minutes. Add chili powder & jalapeno and sauté 30 seconds more.
2. Add remaining sauce ingredients and bring to simmer. Simmer for 20 minutes until thickened. If sauce is too thick, add small amounts of chicken stock until desired consistency.
3. Season both sides of ribs with salt, pepper, garlic, chili powder & cayenne pepper. Bake in 335° oven, bone side down, for 2 hours.
4. Coat ribs with bbq sauce and cook $\frac{1}{2}$ hour more.