From the kitchen of David and Jennifer Deaven

- 1t mustard
- 1T brown sugar
 - 1T molasses
- 1T worcestershire sauce
 - 1T vinegar
 - D: 3/4C ketchup soinige juice
 - lio 11
 - C: 4c garlic, minced
 - B: 1 rack ribs
 - it salt
 - It celery seed
 - 1t thyme
- it mustard seed, ground
 - 1t garlic powder
 - 1T brown sugar
 - A: 3T paprika



Meat/Bbq Ribs

red pepper sauce

- Combine (A) and rub (B). Wrap in aluminum foil. Slow-roast at 225F for 4-6 hours.
- 2. Saute (C), then add (D) and heat to boil. Simmer sauce 60 minutes.
- 3. Baste ribs with sauce during last 10 minutes. Serve.

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