



Backyard Barbecue Spareribs

Ingredients:

- 2 slabs pork spareribs
- 1 cup ketchup
- 1/4 cup Worcestershire sauce
- 1 1/2 cups cherry cola soft drink
- 1/4 cup vinegar
- 2 teaspoons paprika
- 2 teaspoons chili powder
- 1 teaspoon ground black pepper
- 1 medium onion, chopped

Makes: 4 servings.

Prep Time: 15 minutes

Cook Time: 1 1/4 hours



DROP, SWAP AND GO™

Visit bluerhino.com for grilling recipes and Rhino locations near you

FOLD HERE



Backyard Barbecue Spareribs

Directions:

1. Preheat grill to medium-high heat, for indirect cooking.
2. Prepare a medium-hot banked fire in covered kettle style grill.
3. Cut each slab of ribs between ribs into four pieces.
4. Place rib-side-down over indirect heat and grill for 1 1/4 hours.
5. In a saucepan combine catsup, Worcestershire sauce, cherry cola, vinegar, paprika, chili powder, pepper and onion; simmer 10-15 minutes, stirring occasionally.
6. Brush ribs generously with sauce and continue to cook, about 20-30 minutes, basting and turning often, until ribs are nicely glazed.

Makes: 4 servings.

Prep Time: 15 minutes

Cook Time: 1 1/4 hours



Serving Suggestions

These classically flavored spareribs are good any time of year. Serve ribs with corn on the cob, creamy cole slaw and corn muffins.

Recipe courtesy of the National Pork Board.

DROP, SWAP AND GO™

Visit bluerhino.com for grilling recipes and Rhino locations near you

