





B.B.'s Barbequed Ribs

Serves 2

2 pounds pork loin ribs
Dry Spice Rub (recipe follows)
4 cups canned tomato sauce
1/2 cup diced tomato
1/4 cup firmly packed brown sugar
1/4 tablespoon Worcestershire sauce
2 tablespoons dried onion
1/4 cup soy sauce
1/4 cup water
coleslaw and grilled corn on the cob as accompaniments

Rub ribs well with some of the Dry Spice Rub and refrigerate, covered, for 4 to 6 hours.

In a saucepan combine tomato sauce, tomato, sugar, Worcestershire sauce, onion, soy sauce,

water, and 1/2 cup Dry Spice Rub and cook over very low heat for 3 hours.

Preheat a grill or smoker over low heat until hot. Add ribs and cook, covered, for 3 to 5 hours. Brush with sauce during last minutes of cooking. Serve with remaining sauce, coleslaw, and corn.

Dry Spice Rub

1 cup chili powder

1 tablespoon garlic granules

1 teaspoon onion powder

1/2 teaspoon cumin

1 1/2 teaspoons salt

2 tablespoons seasoned salt

In a jar combine all ingredients well and store in a dry place, covered, until ready to use.