

# POTLUCK SPARERIBS

*yield: 12 SERVINGS prep time: 10 MINUTES grill time: 1 HR 45 MINS total time: 2 HOURS*

## INGREDIENTS:

- 6 pounds Rural Roots Ranch pork spareribs
- 1-1/2 cups ketchup
- 3/4 cup packed brown sugar
- 1/2 cup white vinegar
- 1/2 cup honey
- 1/3 cup soy sauce
- 1-1/2 teaspoons ground ginger
- 1 teaspoon salt
- 3/4 teaspoon ground mustard
- 1/2 teaspoon garlic powder
- 1/4 teaspoon pepper



## DIRECTIONS:

1. Cut ribs into serving-sized pieces; place with the meaty side up on racks. in 2 greased 13x9-in. baking pans.
2. Cover tightly with foil. Bake at 350° for 1-1/4 hours or until meat is tender.
3. Remove racks; drain and return ribs to pans.
4. Combine the remaining ingredients; pour over ribs.
5. Bake, uncovered, for 30-40 minutes or until sauce coats ribs, basting occasionally.
6. Ribs can also be grilled over medium-hot heat for the last 30-40 minutes instead of baking.

Adapted from Taste of Home