



Texas Style Barbeque Sauce & Ribs

Serves 4.

For the Barbeque Sauce

Makes 2 cups

Ingredients

- 1 cup ketchup
- $\frac{3}{4}$ cup cider vinegar
- $\frac{3}{4}$ cup Worcestershire sauce
- 1 medium onion, sliced
- 1 handful of garlic cloves
- $\frac{1}{4}$ cup dry mustard
- 1 tsp. freshly ground black pepper
- 2 Tbs. molasses
- 1 lemon, sliced
- 2 bay leaves
- $\frac{1}{4}$ tsp. oregano
- $\frac{1}{2}$ tsp. basil
- 1 Tbs. habanero Sauce (or other hot sauce)

Directions

Combine all the ingredients in a heavy-bottomed pot. Bring to a boil; turn down and simmer, stirring occasionally for an hour, or until the sauce has thickened. Strain the sauce. It will keep indefinitely, refrigerated.



Texas Style Barbeque Sauce & Ribs (Cont.)

For the Ribs

4–6 pounds baby back ribs or 6–8 pounds spareribs

Ingredients

- ¼ cup paprika
- 1 ½ Tbs. freshly ground black pepper
- 1 ½ Tbs. firmly packed dark brown sugar
- 1 Tbs. salt
- 1 ½ tsp. celery salt
- 1 ½ tsp. cayenne pepper
- 1 ½ tsp. garlic powder
- 1 ½ tsp. dry mustard
- 1 ½ tsp. ground cumin

Directions

Remove the thin, papery skin from the back of each rack of ribs by pulling it off in a sheet with your fingers, using the corner of a kitchen towel to gain a secure grip, or with pliers.

Combine the ingredients for the rub in a small bowl and whisk to mix. Rub two-thirds of the mixture over the ribs on both sides, then transfer the ribs to a roasting pan. Cover and let marinate in the refrigerator overnight.

Place the wood chips in the smoker box and reheat the grill to high; when smoke appears, reduce the heat to medium. Arrange the ribs in the grill. Cover the grill and smoke-cook the ribs for 1 hour.

Uncover the grill and brush the ribs with a mop sauce (if using). Continue cooking the ribs until tender and the meat has shrunk back from the ends of the bones. Fifteen minutes before the end of cooking, season the ribs with the remaining rub, sprinkling it on.

For BBQ Mop Sauce

Ingredients

- 1/3 cup ketchup
- ¼ cup cider vinegar
- ¼ cup Worcestershire sauce
- 1 Tbs. dry mustard
- ¼ tsp. (heaping) freshly ground black pepper

Directions

Combine all the ingredients in a pot. Bring to a boil. Remove from heat. Stores indefinitely refrigerated.