

# Tender Bbq Pork Ribs

written by The Recipe Exchange | March 6, 2015

## **Ingredients**

3 – 5 lbs. pork spare ribs OR baby back ribs  
salt water – as needed  
1 med. onion – chopped  
4 cloves garlic – chopped  
1/2 cup butter OR margarine  
1 cup water  
1 cup ketchup  
1 cup barbecue sauce  
1/2 cup white vinegar  
1/4 cup packed brown sugar OR molasses  
1 lemon – juice of  
1 Tbls. Worcestershire sauce  
1 Tbls. seasoned salt  
1 tsp. liquid smoke OR 1/2 tsp. hickory smoke powder (see Notes, below)  
salt and pepper – to taste

## **Directions**

Place ribs in a large pot, cover with salted water, and bring to a boil over medium-high heat; reduce heat to low and simmer for 1 hour, or until meat is tender, but not falling off the bone; drain and place ribs in a sealable dish; set aside.

In a saucepan over medium-high heat, sauté the onion and garlic in butter until the onion is tender, about 3 minutes; remove from heat and pour into a blender.

Add remaining ingredients to blender and puree for 1 minute, then pour back into the saucepan.

Bring contents of the pan to a boil over medium heat, stirring occasionally; remove from heat.

Pour sauce over ribs, cover, and refrigerate for at least 2 hours.

Grill ribs over moderately hot coals or a medium-high flame, basting with the sauce and turning often, until well browned.