

IADA Ribs

- 2 cups sugar
3 tablespoons paprika
2 tablespoons granulated garlic
1 tablespoon chili powder
1 tablespoon onion powder
¼ teaspoon cayenne pepper
- 1. Combine dry rub ingredients, mix well.
 2. Line a large roasting pan with heavy-duty foil or get a large disposable foil roasting pan with handles. Rinse the ribs and dry thoroughly. Rub all over with the dry mixture and let stand at room temperature for 30 minutes.
 3. Brown the ribs over a medium fire, turning every 6-8 minutes. You're not cooking them here, just giving them some grill marks and a good char.
 4. Preheat the oven to 300 degrees. Place browned ribs in roasting pan and bake.
 5. Meanwhile, make the sparerib sauce by combining the ingredients and mixing well. Heat to boiling, reduce heat and simmer for 30 minutes.
 6. Uncover ribs after about an hour, drain off the fat and baste with sauce. Cover and return to oven for another 30 to 60 minutes. Total 1 ½ to 2 hours.
 7. Uncover and baste again. Place ribs basted side down on medium grill. Cook until browned and sizzling. Baste and turn, keeping a close watch until browned on second side.
 8. Cut ribs between bones and serve with extra sauce on the side.