

# Jim's Sweet Ribs

*There are lots of ways to cook ribs; this is just what I'm willing to do for fall-off-the-bone tender, tasty ribs. Don't be afraid to try your favorite way to cook ribs with this sauce!*

## HERE'S HOW YOU DO IT!

1. Boil the ribs in a big pot for at least 1/2 hour. Preferably 1 hour. (Cut into pieces as needed to fit.)
2. While the ribs are boiling, make **Jim's Sweet Rib Sauce**. Combine all the remaining ingredients EXCEPT the baking soda, and bring to a boil. Simmer for 10-15 minutes. This sauce will be a bit runny, but that will be OK. Trust me. Allow the sauce to cool slightly and THEN stir in the baking soda. It will foam up a bit as the vinegar reacts with the baking soda – remember your science fair volcano? A little less reactive, but if you are boiling the sauce at the same time, it will overflow your pot; and who wants to make a mess or worse - and lose yummy sauce?
3. Take the ribs out of the water and set them in a 9x13 pan to cool slightly. When barely cool enough to handle, cut the ribs into individual pieces. Keep them in the pan.
4. Pour the sauce over all the ribs, trying to coat evenly. There will be extra sauce in the pan. If you have time, this is a great place to stop, as you can marinate them like this over night in the fridge.
5. If you refrigerated them, when you take them out, cover with foil and heat for 30 min in a 300 degree

4-5 lbs. Pork Spareribs  
3/4 cup honey  
3/4 cup vinegar (white or cider)  
3 tsp. minced garlic  
1 1/2 tsp. salt  
2 Tbs. paprika  
1/2 tsp. ground ginger  
3/4 tsp. Wrights Liquid Smoke  
1 1/2 cup (12 oz can) Campbells  
Tomato Juice  
Cayenne pepper to taste  
1 1/2 tsp. baking soda (for later)

oven. Pre-heating them in the oven lets you BBQ them without burning them.

6. No need to mess your oven up if you have a BBQ. Heat it up and put the ribs on, using tongs, and give them an extra soaking of sauce as they go on. Ribs don't take long to BBQ – 3-6 min per side. The goal is to get some light grill marks and bake the sauce onto the ribs a bit. Just about the time you get the last rib onto the grill, it will be time to take off the first one. Dip it in the sauce again (easier and faster than basting), and get it back on the grill with its other side to the fire. By the time you're done with both sides you may or may not have more sauce in the pan, I can't help but to keep dipping and turning. The ribs can go right back in the 9x13pan. If you don't have a BBQ, then use the broiler in your oven. It will be a bit more messy, so put down some foil in the bottom of the oven to catch some drips.
7. Enjoy! (Keep a stick handy to protect your ribs from thieves!)

