



TASTY PORK RIBS

From Randy's Spice Rack:

- 5 pounds of pork ribs
- ½ cup of two of your favorite BBQ sauces
- ¼ cup of olive oil
- ¼ cup of Teriyaki
- ½ cup dry white wine
- ½ cup soy sauce
- 1 TBS red pepper
- 1 TBS lemon pepper
- 1 TBS onion powder
- 1 TBS black pepper
- 1 TSP liquid smoke
- 2 TBS garlic powder
- 2 TBS whole oregano, prefer it ground

DIRECTIONS:

1. Wash ribs in water
2. Do not dry so seasons stick to meat
3. Combine all sauces & seasonings in a bowl
4. Taste sauce (wow this is awesome)
5. Heat grill to medium – high heat
6. Sear the outside before you add sauce for about 3 minutes
7. Take a pastry brush and brush sauce onto ribs
8. Flip Ribs every so often, about every 15 minutes
9. Continue to baste ribs
10. Make sure ribs have cooked for over 20 minutes
You do not want pink pork ribs
11. The last 30 seconds turn the grill up to high
12. Cut ribs and serve with your favorite sides

