



Sweet & Spicy BBQ Ribs

1/2 cup ketchup
3/4 cup white wine vinegar
1/2 cup packed brown sugar
2 Tbsp curry powder
1 Tbsp Worcestershire sauce
1 tsp hickory flavored salt
2—3 Tbsp Crazy Jerry's Devil's Brew Garlic Sauce
3 1/2 - 4 lbs pork loin back ribs

Combine all ingredients (except ribs) in a large bowl and mix well. Cover and let stand at room temperature for 1/2 hour or refrigerate for up to 3 days.

In a grill with a cover, arrange hot coals around a drip pan. Test for medium heat over center of drip pan. Place ribs, fat side up, on grill rack over drip pan - not over coals. Cover and grill for 1 1/2 - 2 hours or until meat is very tender. Baste generously with sauce for the last 15 minutes of cooking.

Makes 8 servings.