



OVEN BARBECUE *Ribs*

INGREDIENTS

RIBS

- 3 pounds pork ribs
- 3 tbsps brown sugar
- 1 tbsp paprika
- 1 tbsp granulated garlic
- 1 tbsp mustard powder
- 1½ tsps black pepper
- ½ tsp ground coriander
- ½ tsp ground cumin
- ½ tsp dried thyme
- 2 tbsps Worcestershire sauce, divided
- 2 tsps liquid smoke, divided
- 1½ tbsps kosher salt
- ½ cup water

BARBECUE SAUCE

- 1 cup ketchup
- ⅓ cup Steen's® cane syrup
- 1 tbsp Worcestershire sauce
- ½ cup soy sauce
- 2 tbsps red wine vinegar
- 2 tsps Creole mustard
- ½ tsp ground cinnamon
- 1 tbsp granulated garlic
- ½ tsp granulated onion
- 1 tsp sriracha
- ⅓ tsp red pepper flakes
- 1 tsp celery seeds
- 1 tsp cumin
- ½ tsp chili powder
- salt to taste
- black pepper to taste

DIRECTIONS

Preheat the oven to 350°F. Place ribs in a baking pan with a 2-inch lip. In a medium bowl, combine brown sugar, paprika, granulated garlic, mustard powder, black pepper, coriander, cumin and thyme and mix well. Set dry rub aside. Sprinkle 1 tablespoon Worcestershire sauce evenly across ribs then sprinkle 1 teaspoon liquid smoke evenly across ribs. Season the top of ribs with half of kosher salt then continue with half of dry seasonings, rubbing well into the ribs. Turn ribs over and repeat with remaining ingredients. Drizzle water around ribs in a baking pan. Cover the pan tightly with foil and bake 1½ hours.



In a bowl, combine all ingredients for sauce, stirring to mix well. After the ribs have cooked 1½ hours, remove from the oven, uncover and baste the top of ribs with a generous portion of barbecue sauce. Return ribs to oven and bake, uncovered, 25 minutes. Remove from the oven, turn ribs over then baste with another generous portion of barbecue sauce. Bake, uncovered, an additional 20 minutes or until ribs take on a nice brown, grilled look.

Serves 6-8