

Root-Beer Ribs

3 lbs. pork ribs
1 cup Root Beer
1 cup Beer
½ cup Soy Sauce
1 Tablespoon Asian Chili Sauce
1 Tablespoon Honey
4 Cloves Crushed Garlic
Juice from ½ lemon
1 Teaspoon Cinnamon
1 Teaspoon Salt
½ Teaspoon Pepper

Marinate ribs as they cook in the oven. Set oven to 225 degrees 2 to 3 hours, turning every 30 minutes.

Place on BBQ grill, on a low to medium heat, and grill for 5 to 10 minutes per side to finish.

Brush with the following sauce while cooking:

4 T Root Beer
4 T Apricot Jam
1 Tablespoon Honey
2 T soy sauce
1 T rice wine vinegar

Additional sauce may also be used as a dipping sauce with ribs.

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