



Although this rub has a lot of ingredients it makes ribs very tasty. You need to let the ribs marinate for at least 4 hours and it will take you about 2 hours to cook so if you are inviting people over make sure you plan accordingly. We normally invite people between 3 and 4 in the afternoon so I start working on these around 8 AM. The longer the ribs marinate the better. So here's to some awesome ribs!

Here is what you are going to need for these ribs:

2 pork spare rib slabs

½ cup dark brown sugar

½ cup coarse salt

2 tablespoons ground black pepper

2 tablespoons garlic powder

2 teaspoons cayenne pepper

2 teaspoons ground allspice

2 teaspoons ground coriander

1 teaspoon ground cinnamon

1 teaspoon ground ginger

½ teaspoon ground cloves

½ teaspoon ground nutmeg

1/4 cup rice wine vinegar

Barbecue Sauce

Rinse and pat dry the ribs. Trim off all the excess fat. Carefully remove the fascia from the back of the slabs, using a paring knife.



Mix together all of the dry ingredients. Slowly whisk in the vinegar until you form a thick paste. If you do not need all of the vinegar don't worry. Your paste needs to be thick so don't over do it. Keep the remaining vinegar if you have any.

Liberalily rub the pork slabs with the paste, cover them and refrigerate for a minimum of 4 hours.

Heat your grill on high. If you are using a charcoal grill, pile the hot coals onto one side of the grill with a metal object. If you are using a gas grill only light half of it. Place the pork slabs on the grill and sear them.

Once they are seared move them to the unlit side, cover the grill and cook them in indirect heat for 2 hours. Brush the ribs with barbecue sauce and return them to the fire. Cook them for an extra 10 to 15 minutes until the bbq sauce caramelizes.

Remove the ribs from the grill and cut them individually. Drizzle extra bbq sauce on the ribs and serve with lots of napkins. Enjoy!

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