



Grilled CountryStyle Ribs

Oscar · 29/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

3 hrs 15 mins

Description

These tasty grilled countrystyle ribs are tender juicy and easy to make with this recipe Been fixin ribs for a long time and never had a complaint they just kept comin back for more

Ingredients

— - ½ cup Burgundy wine - ¼ cup BBQ
— plus more for basting - ¼ cup cider vinegar - ¼ cup hot pepper sauce - 2 tablespoons Worcestershire sauce
- 2 tablespoons prepared yellow mustard - 4 pounds country-style pork ribs - 1 tablespoon onion powder - 1
tablespoon garlic powder

Instructions

1. Stir wine
2. BBQ sauce
3. cider vinegar
4. hot pepper sauce
5. Worcestershire sauce
6. and mustard together in a bowl until well mixed. Place ribs in a baking dish; pour wine mixture over ribs and coat thoroughly. Mix onion powder and garlic powder in a bowl. Dust ribs with powder mixture; let marinate for 2 hours
7. turning once. Preheat the grill to medium-low heat and lightly oil the grate. Grill ribs
8. covered
9. over indirect heat on the preheated grill for 45 minutes
10. turning once. Baste with barbeque sauce; continue grilling until meat is tender
11. about 15 minutes
12. turning and basting frequently.