



**GOURMET BBQ SAUCES BARBECUED RIBS, MISSOURI STYLE (Pepper Blend Seasoning)**

- 2 full racks of 3/down pork spareribs

**Barbecue Rib Rub**

- 2 teaspoons salt
- 4 tablespoons sugar
- 2 tablespoons ground cumin
- 2 tablespoons Cattle Boyz Pepper Blend Seasoning
- 2 tablespoons chili powder
- 4 tablespoons paprika

**Basting Sauce**

- 1  $\frac{3}{4}$  cups white vinegar
- 2 tablespoons Tabasco sauce
- 2 tablespoons sugar
- 1 tablespoon salt
- 1 tablespoon Pepper Blend Seasoning

Preheat oven to 180 °F and rub the ribs thoroughly with the barbecue rub. Place the ribs on baking sheets and put them in the oven for 3 hours. Don't bother to turn them, because all you are doing is slow cooking and infusing spices. Remove the ribs from the oven. They can stand out for a while, be refrigerated, covered at this point for up to 2 days, or go right onto the grill. You want a very low charcoal fire with the rack set as high as possible. Put the ribs on and let them stay there for a minimum of 5 minutes per side and up to 30 minutes per side until a light crust forms on the outside and the ribs are heated throughout. The longer the ribs cook the better! If you like your ribs "wet", coat them with the basting sauce just before removing them from the grill. The other option is to serve the ribs dry with the basting sauce on the side. Remove the ribs from the grill and cut in between the bones.