

Foster's Body & Paint

305 East Oak Street, Santa Maria, CA 93454
805-922-6191

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Root Beer BBQ Ribs

Ingredients:

- 1 cup root beer
- 1 cup ketchup
- 1/4 cup orange juice
- 3 Tbsp. Worcestershire sauce
- 2 Tbsp. molasses
- 1 tsp. onion powder
- 1 tsp. garlic powder
- 1/2 tsp. ground ginger
- 1/2 tsp. paprika
- 1/4 tsp. crushed red pepper flakes
- 4 ½ lbs. baby back ribs
- 1 tsp. salt
- 1/2 tsp. pepper



Preparations:

- 1.) In a small saucepan, combine the first 10 ingredients. Bring to a boil over medium heat.
- 2.) Reduce heat; simmer, uncovered, for 10 minutes or until sauce is reduced to 2 cups. Set aside.
- 3.) Cut ribs into five serving-size pieces; sprinkle with salt and pepper. Place in a 5 or 6 quart slow cooker. Pour sauce over ribs.
- 4.) Cover and cook on low for 6-8 hours or until meat is tender. Serve with sauce.

Makes 5 servings

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