

GIT YER Q ON THE ROAD PRESENTS:



Ted's Not So Secret BBQ Ribs

Boil ribs on med. high for about 30-40 minutes.

Spread tin foil down on counter, large roll of heavy duty foil!

Put brown sugar in layer on foil, then add 1/2 a bottle of BBQ sauce.

Take ribs out of water and strain, lay on top of sauce.

Put more brown sugar on top of ribs and other half of bottle of sauce.

Seal ribs very tight in foil so it all stays in! Wrap 2 or 3 more times in more foil.

Put on low heat (If using charcoal, build fire on one side of grill, place ribs over indirect heat)

Cook for 1 hour and 15 minutes turning every 15 mins.

Take off grill and cut open foil on top and pull ribs out and cut apart.

Then pour sauce from foil over ribs.

For really tender ribs take off grill, and put directly in a cooler for an hour. This keeps the heat in and continues cooking ribs under low heat.

Have multiple napkins and be prepared for a shower or hose down after you finish eating!