

Grilled Barbecue Ribs from Mama Dips Kitchen

Note: If you try to cook barbecued ribs entirely on a grill, the sauce will burn and char. I parboil the ribs first and then grill them over charcoal just long enough to give them a good flavor, drizzling or brushing the sauce over them. This recipe works for both pork and beef ribs!

What you will need for this dish: 6 pounds beef ribs or 4 pounds pork ribs, 1/4 cup prepared mustard, 1/4 cup vinegar, 2 tablespoons Worcestershire sauce, 1 tablespoon hot sauce

In a large pot, parboil the ribs for about 45 to 60 minutes, until tender. In a bowl, combine the remaining ingredients to make a barbecue sauce. Cook the ribs on a grill, basting them with the sauce and turning them to cook both sides, well coated with sauce, for about 15 minutes.