



TRUE NORTH



TRUE NORTH SMOKED RIBS

SAUCE INGREDIENTS

3/4 cup ketchup

1/4 cup water

1/4 cup white vinegar

1/3 cup melted butter

1 tbsp. demerara or brown sugar

2 tbsp. molasses

2 tbsp. "Worcestershire" sauce

2 tsp. dry mustard powder

1 tsp. fresh ground pepper

3/4 tsp. salt

1 tsp. hot sauce

1 onion, chopped

OTHER INGREDIENTS

Desired amount of ribs (Beef or Pork)

True North Wood Bits (Hickory)

INSTRUCTIONS

1. Cut ribs into serving-sized pieces and place in preheated smoker for 1 - 1 1/2 hours. Use 1 - 2 panfuls of hickory wood chips.
2. Remove ribs from smoker, and use either oven or barbecue to finish cooking.
3. Brush on sauce last half hour of cooking time.

MY NOTES

