



## Ham Cuisine

*by Kristin, K6PEQ*

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### Apricot-Sauced Ribs

The season of BBQ is upon us! Grab those flip flops and head outdoors for an amazing feast from the grill. Corn on the cob and sweet potatoes can also be grilled at the same time which means less dishes and more enjoyment. So invite a few friends over and have a great time!

#### Ingredients:

- 4 pound pork spareribs, cut into serving-size pieces
- 1 8-oz. can undrained apricot halves
- 3 tablespoons ketchup
- 3 ½ tablespoons brown sugar
- 2 tablespoons lemon juice
- 1 ½ tablespoon Dijon-style mustard
- 1 teaspoon dry ginger
- 1/8 teaspoon salt

#### Cooking Directions:

Prepare medium-hot coals for indirect grilling in covered grill. Place ribs on grill not directly over coals, cover grill and cook ribs over indirect heat for 1 1/2 hours. Meanwhile, blend remaining ingredients together in blender. Brush ribs generously with sauce and continue to cook, about 15-20 minutes, basting and turning 2-3 times.

Serves 4

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