

TERRI'S TASTY TONY RIBS



2 nice racks of pork spare ribs

6 pack of beer – we used Bud for ours..

1 bottle of your favorite bbq sauce – we used **Tony Stewarts bbq** sauce

Boil ribs in beer for 1 hour than remove and towel excess moisture off.
coat with your favorite bbq sauce and bake covered at 350 deg for i hour
remove from pan and place on broiler pan and brush on your bbq sauce.
broil until top of ribs are golden to dark brown...

Remove and let sit for 5 minutes, cut and serve. this works especially good if its cold or raining outside and you cant used your grill or smoker (smoked is the best!!!) thanks and eat hearty