

# Barbecued Pork Ribs

Recipes

- 1 slab pork ribs (about 4 lbs)
- 1 tsp fresh cracked pepper
- 1/2 tsp salt
- 2/3 cup Bascom Family Farms 100% pure maple syrup
- 2 T rice wine vinegar
- 1 T soy sauce

Rub ribs with pepper and salt. Place in a shallow pan. Mix together Bascom Family Farms 100% pure organic maple syrup, vinegar and soy sauce. Pour over ribs. Cover and chill overnight, turning occasionally.

Remove ribs from pan and cook over moderately hot coals. Use marinade to baste ribs every 10 minutes. Cook for 45 minutes cooking on both sides.



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