

PAULANER'S 'ALL GROWN UP' LAGER RIBS



INGREDIENTS:

6 lbs. pork baby back ribs

Barbecue Sauce

2 bottles Münchner Lager

3 cups ketchup

2 cups barbecue sauce

$\frac{2}{3}$ cup honey

$\frac{1}{4}$ cup Worcestershire sauce

1 small red onion, chopped

1 teaspoon garlic powder

1 teaspoon salt

$\frac{1}{2}$ teaspoon black pepper

DIRECTIONS:

Use heavy-duty aluminum foil to completely wrap the ribs, sealing the edges. Over indirect medium heat, cook the ribs until tender, about 1 to 1-1/2 hours, on a covered grill. Meanwhile, combine all sauce ingredients in a large saucepan and bring to a boil. Then, reduce heat and let it simmer, stirring occasionally until thickened, about 45 minutes. Remove ribs from foil carefully, and place over direct medium heat. Baste with some of the sauce mixture, and grill, covered, until browned, about 30 minutes. Make sure to turn halfway through cooking and baste occasionally with more sauce. Serve with remaining sauce.