

Ash's Outrageous Ribs

There are no measurements for these ingredients as you will season to your desired taste.

Pork Back ribs or beef ribs (enough to feed your crew)

Oyster sauce – LOTS!

Lawry's seasoning salt

Oregano flakes

1-2 fresh lemons squeezed

Green Tabasco

Cook the ribs on the BBQ until tender. Add all the ingredients into a large bowl that has a lid and mix well. Test the sauce and adjust any of the ingredients to desired taste. Place the hot ribs into the bowl and put the lid on. Shake outrageously until the ribs are coated well and serve.

Wade Cooper's BBQ Sauce

1 Gallon of Heinz Ketchup

1 Kilogram of Brown Sugar

1/3 Cup Liquid Smoke

1/3 Cup Red Wine

1/3 Cup Vinegar

1/3 Cup Worcestershire Sauce

1/2 Tablespoon Sage

2 Tablespoons Chilli Powder

Put Brown Sugar in large pot. Pour Ketchup over it. Stir until slightly blended. Mix together Liquid Smoke, Red Wine, Vinegar and Worcestershire Sauce, pour into mixture and stir really well. Sprinkle in Sage and Chilli Powder and mix well. Let sit overnight and stir well in morning.

Makes a little over 1 Gallon.

