

## Barbecued Spareribs

1	tablespoon	ground mustard
1	tablespoon	chili powder
½	teaspoon	cayenne pepper
¼	teaspoon	garlic powder
3	pounds	Pork or Wild Boar spareribs
2/3	cup	ketchup
½	cup	water
½	cup	chopped onion
¼	cup	lemon juice
2	tablespoons	vegetable oil
1	teaspoon	dried oregano
1	teaspoon	liquid smoke, optional
½	teaspoon	salt
¼	teaspoon	pepper

Combine the first four ingredients; rub over ribs. For sauce, combine the remaining ingredients; mix well and set aside. Grill ribs, covered, over indirect heat and medium- low coals for 1 hour, turning occasionally. Add barquettes to coals. Grill 30 minutes longer, basting both sides several times with sauce, or until meat is tender.

Yield: 4 Servings