

**SIEMER**  
DISTRIBUTING CO., INC.  
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**BACKYARD BARBECUE SPAR ERIBS**

Serves 4.

- 2 slabs pork spareribs
- 1 cup ketchup
- 1/4 cup Worcestershire sauce
- 1 1/2 cups cherry cola soft drink
- 1/4 cup vinegar
- 2 teaspoons paprika
- 2 teaspoons chili powder
- 1 teaspoon ground black pepper
- 1 medium onion, chopped

**Cooking Directions**

Prepare a medium-hot banked fire in covered kettle style grill. Cut each slab of ribs between ribs into four pieces. Place rib-side-down over indirect heat and grill for 1 1/4 hours. Meanwhile in a saucepan combine catsup, Worcestershire sauce, cherry cola, vinegar, paprika, chili powder, pepper and onion; simmer 10-15 minutes, stirring occasionally. Brush ribs generously with sauce and continue to cook, about 20-30 minutes, basting and turning often, until ribs are nicely glazed.