

# THE BEST BBQ SPARERIBS

## ingredients:

- 1/4 cup brown sugar
- 2 tablespoons chili powder
- Kosher salt and freshly ground black pepper
- 1 teaspoon dried oregano
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 2 racks bone-in pork spareribs
- 1 cup low-sodium chicken broth
- 2 tablespoons apple cider vinegar
- 1 cup barbecue sauce (your favorite)

## directions:

1. Combine the brown sugar, chili powder, 1 tablespoon salt, 1 teaspoon black pepper, oregano, cayenne pepper, garlic powder and onion powder in a small bowl. Pat down your ribs with paper towel to remove any moisture. Rub the mixture on both sides of the ribs. Cover and refrigerate 1 hour or overnight.
2. Preheat the oven to 250 degrees F. In a roasting pan, combine the broth and vinegar. Add the ribs to the pan. Cover with foil and tightly seal. Bake 2 hours. Remove the ribs from the pan and place them on a platter. Pour the liquid from the pan into a saucepan and bring to a boil. Lower the heat to a simmer and cook until reduced by half. Add the barbecue sauce.
3. Preheat an outdoor grill to medium high. Put the ribs on the grill and cook about 5 minutes on each side, until browned and slightly charred. Cut the ribs between the bones and toss them in a large bowl with the sauce.

Enjoy!



# SIMPLE SUMMER APEROL SPRITZ

## ingredients:

- 3 parts Prosecco or sparkling wine chilled
- 2 parts Aperol
- 2 parts San Pellegrino Blood Orange Soda
- Orange slices, for garnish

## directions:

1. Fill a glass with ice. Add prosecco, aperol and soda. Stir gently to combine and garnish with a slice of orange.

Enjoy!

