

Ribs With Blueberry BBQ Sauce

Rub

2T Garlic Powder	2T Onion Powder
2T Chili Powder	2T Cumin
2T Smoked Paprika	2T Brown Sugar
1T Black Pepper	1T Salt
1t Dry Mustard	

Mix all seasoning together in a bowl. Bring ribs to room temp & apply the rub into the meat. Let ribs sit for about 1 hour.

Prepare grill

Once grill is ready & hot, place the ribs bone side down over indirect heat. Grill cover 1-1 1/2 then turn & grill another 1-1 1/2 hours over indirect heat. Wrap the ribs with foil & cook 1/2 hr over ~~indirect~~ indirect heat. Once the ribs are done, transfer the ribs to direct heat & brush with BBQ Sauce on both sides. Grill uncovered 5-10 minutes then remove.

Blueberry BBQ Sauce

1-2T olive oil	1/2c chopped Onion	1/2c Ketchup
3T Pineapple Juice	1/2 Brown Sugar	5 cloves chopped Garlic
2T Honey	1T Liquid Chicken Bouillon	1T Dry Mustard
2t Lemon Juice	1t Paprika	1/2t Cayenne
1/4t Allspice	1/8t Ginger Powder	1/4c Balsamic Vinegar
2c Blueberries		

Heat oil in saucepan & add onion, saute 2-3 minutes then add garlic saute 1-2 minutes. Stirring constantly. Add remaining ingredients. Stir. Bring to boil point then reduce heat to medium low. Cook, stirring occasionally for about 20 minutes. Put in food processor & pulse till blended.

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