

Grilled Country-Style Ribs

Ingredients

½ cup Burgundy wine	2 tablespoons prepared yellow mustard
¼ cup barbeque sauce, plus more for basting	4 pounds country-style pork ribs
¼ cup cider vinegar	1 tablespoon onion powder
¼ cup hot pepper sauce	1 tablespoon garlic powder
2 tablespoons Worcestershire sauce	

Instructions

Stir wine, barbeque sauce, cider vinegar, hot pepper sauce, Worcestershire sauce, and mustard together in bowl until well mixed. Place ribs in a baking dish; pour Burgundy wine mixture over ribs and coat completely.

Mix onion powder and garlic powder together in a bowl. Dust ribs with powder mixture; let marinate 2 hours, turning once.

Preheat grill for medium-low heat and lightly oil the grate.

Grill ribs, covered, over indirect heat on the preheated grill for 45 minutes, turning once. Baste with barbeque sauce and grill until meat is tender, about 15 minutes, turning and basting frequently.