



BAKES BBQ Sauce For Ribs

Ingredients

- 1 cup [Fustini's Espresso Bean balsamic](#)
- 1 cup chile sauce
- 1 teaspoon chile powder
- 1 teaspoon garlic powder
- 2 pounds of ribs [spareribs, country-style or baby back]
- 1 tablespoon liquid smoke
- 2 12-ounce bottles of any dark beer

Sharon's Hint

This recipe also works well with chicken.

Directions

Step 1.

Combine Fustini's balsamic, chile sauce, chile powder and garlic powder in a sauce pan. Simmer to reduce contents until desired consistency, approximately 15 minutes. If using ribs, bake the ribs without any sauce for approximately 1 hour. Then, brush the sauce on ribs and continue to bake or grill. For ribs, continue brushing on every 30 minutes until done [approximately 2 hours at 325 degrees].