

# Grilled Spicy Citrus Ribs

Yield: 4 min  
Total Time: 90 min

Recipe from: <https://www.recipeschoose.com/recipes/grilled-southern-style-ribs-recipe>

## Ingredients:

- 2 ribs racks of, about 4 pounds, St. Louis-cut spareribs or baby back ribs\*
- 2 1/2 cups brine spicy citrus
- oil for the grill grate
- 1 cup syrup spicy bourbon
- 1 1/4 cups orange juice freshly squeezed, about 3 oranges
- 1/2 cup lemon juice freshly squeezed, about 2 lemons
- 1/4 cup lime juice freshly squeezed, 1-2 limes
- 1/4 cup water
- 2 tablespoons kosher salt
- 1 teaspoon dried thyme
- 1 tablespoon crushed red pepper flakes
- 1 cup bourbon whiskey
- 1/2 cup brown sugar
- 1/2 teaspoon crushed red pepper flakes
- 2 teaspoons salt
- 1 teaspoon black pepper
- 2 tablespoons butter