

# Barbecue Beef Ribs

Yield: 5 min

Total Time: 180 min

Recipe from: <https://www.recipeschoose.com/recipes/the-best-southern-baked-beef-ribs-recipe>

## Ingredients:

- 1 cup dark brown sugar or packed light
- 2 tablespoons kosher salt
- 2 tablespoons chili powder
- 2 teaspoons onion powder
- 2 teaspoons garlic powder
- 1 teaspoon ground black pepper freshly
- 1 teaspoon cayenne pepper
- 1 teaspoon dry mustard
- 4 pounds beef ribs
- 4 tablespoons unsalted butter
- 1/2 yellow onion finely chopped, 1/3 to 1/2 cup
- 1/4 cup bourbon Kentucky
- 1 cup barbecue sauce your choice
- 1/2 cup cider vinegar
- 1/2 cup dark brown sugar or packed light
- 1 tablespoon honey
- 1 tablespoon dry mustard
- 1 teaspoon cayenne pepper

## Nutrition:

1. Calories: 480 calories
2. Carbohydrate: 91 grams
3. Cholesterol: 25 milligrams
4. Fat: 10 grams
5. Fiber: 2 grams
6. Protein: 1 grams
7. SaturatedFat: 6 grams
8. Sodium: 3460 milligrams
9. Sugar: 81 grams

Thank you for visiting our website. Hope you enjoy Barbecue Beef Ribs above. You can see more 19 the best southern baked beef ribs recipe Taste the magic today! to get more great cooking ideas.