

# Beef Ribs with Barbecue Sauce

Yield: 5 min  
Total Time: 105 min

Recipe from: <https://www.recipeschoose.com/recipes/vietnamese-bbq-beef-ribs-recipe>

## Ingredients:

- 6 pounds beef ribs in racks or separated into ribs by the butcher
- 4 tablespoons sweet paprika or hot, or a mixture
- 2 tablespoons chili powder
- 1 tablespoon dry mustard
- 1 tablespoon garlic powder
- 1 tablespoon ground cumin
- 1 tablespoon dried sage
- 1 tablespoon salt
- 1 tablespoon ground black pepper freshly
- 1 cup tomato sauce homemade, see related recipe at left or purchased
- 1 cup tomato ketchup
- 1/2 cup horseradish mustard or other spicy mustard
- 1/4 cup light brown sugar firmly packed
- 1/4 cup cider vinegar
- 4 garlic cloves finely chopped
- 1 tablespoon worcestershire sauce
- 1/2 teaspoon cayenne pepper
- 1 teaspoon salt

## Nutrition:

1. Calories: 200 calories
2. Carbohydrate: 40 grams
3. Fat: 4.5 grams
4. Fiber: 6 grams
5. Protein: 5 grams
6. SaturatedFat: 1 grams
7. Sodium: 2980 milligrams
8. Sugar: 28 grams

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