

BUMBLEBEE HONEY AND BEER RIBS

This stop along a former stage route north of Phoenix was named for a misadventure shared by a group of prospectors in 1863. Out scouting for gold along creekside cliffs, they instead found a bee's nest glistening with golden honey. After being stung trying to retrieve the sweet treat, they referred to the site as Bumble Bee Creek.



Cut the spareribs into individual pieces. Mix beer, honey, sugar, mustard, chili powder, sage, lemon juice, salt, and pepper, blending thoroughly. Marinate the ribs in the sauce overnight. Remove ribs, reserving the marinade. Barbecue the ribs over a medium fire, turning every few minutes and basting frequently with the reserved marinade. Cook approximately 1 hour.
Makes 6 to 8 servings

6 pounds spareribs
3 cups beer
1 cup honey
1 teaspoon sugar
2 teaspoons dry mustard
1 teaspoon chili powder
1 teaspoon dried sage
2 tablespoons lemon juice
1 teaspoon salt
2 teaspoons pepper

DIAMONDBACKS BABY BACK RIBS



Combine the salt, black pepper, and 2 teaspoons of the red pepper flakes. Rub the seasonings all over the ribs and let stand 1 hour. Preheat oven to 400 degrees F.

Combine vinegar, butter, brown sugar, and the remaining 1 teaspoon of red pepper flakes in a saucepan and bring to a boil. Reduce heat and simmer 5 minutes. Set sauce aside and keep it warm.

Place ribs on a foil-lined baking pan and brown in the oven 15 minutes, turning once. Reduce oven temperature to 350 degrees F, baste the ribs with sauce, and continue baking them for 2 hours, basting occasionally with any remaining sauce and pan drippings. *Makes 6 servings*

6 pounds baby back ribs
1 tablespoon salt
1 tablespoon freshly ground black pepper
3 teaspoons red pepper flakes
1 cup cider vinegar
1/4 pound (1 stick) butter
4 tablespoons brown sugar