

Savory Sage Ribs



Ingredients

4 pounds pork spareribs
1 tablespoon ground sage
1 tablespoon lemon pepper
2 teaspoons dried rosemary
1 teaspoon garlic powder
1 teaspoon dried thyme
1 teaspoon onion powder
Touch of salt

Instructions

Preheat an outdoor grill for high heat and lightly oil grate.

In large bowl, mix sage, lemon pepper, dried rosemary, garlic powder, and dried thyme. Rub the mixture into pork spareribs.

Place the ribs on the prepared grill. Turning often, slowly cook approximately 2 hours or to desire doneness.

Darryl Graves, Sr., Food Services Manager
