

# Grilled Country Style Pork Ribs

## Ingredients

- 3—4 lbs. Tiefenthaler Country Style Pork Ribs—thawed
- 1 cup dark brown sugar
- 2/3 cup bourbon
- 1 cup light soy sauce
- 4 cloves garlic



## Directions

Mix all ingredients except the ribs together. Pour over ribs and marinate for several hours in the refrigerator.

Pre-heat an outdoor grill for medium heat, and lightly oil grate.

Place ribs on grate, and cover. Cook for 45 minutes to 1 hour depending on thickness of your ribs. When finished the internal temperature of ribs should be 160°.

These ribs can also be cooked in the oven. Just remove the ribs from the marinade and place on a greased baking sheet. Bake in 350° oven for 1 and 1/2 hours.

