

**Grilled, Pork**

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# Memphis Rendezvous Style Ribs

Meathead Goldwyn - amazingribs.com

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**Servings: 6**

## **SEASONING MIX**

**4 tablespoons paprika**

**2 tablespoons powdered garlic**

**2 tablespoons mild chili powder**

**1 1/2 tablespoons ground black pepper**

**1 1/2 tablespoons Kosher salt**

**2 teaspoons whole yellow mustard seed**

**1 1/2 teaspoons crushed celery seed**

**1 1/2 teaspoons whole celery seed**

**1 1/2 teaspoons dried crushed oregano**

**1 1/2 teaspoons dried crushed thyme**

**1 1/2 teaspoons whole allspice seeds**

**1/2 teaspoon ground allspice**

**1 1/2 teaspoons whole coriander seed**

**1/2 teaspoon ground coriander**

## **MOP SAUCE AND RIBS**

**6 tablespoons Seasoning Mix, divided**

**1/2 cup distilled vinegar**

**1/2 cup water**

**4 tablespoons ketchup OR tomato-based barbecue sauce**

**2 slabs (about 4 pounds) baby back ribs**

To make the seasoning, mix all of the ingredients in a bowl. Store in an airtight jar. Makes about one cup.

To make the sauce and ribs, mix two tablespoons of the seasoning mix with vinegar, water and barbecue sauce in a bowl. Makes about one cup.

Grill or bake the ribs, basting with the sauce.

When done, sprinkle liberally with the seasoning mix.

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Per Serving (excluding unknown items): 21 Calories; 1g Fat (20.8% calories from fat); 1g Protein; 5g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 1413mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Fat; 0 Other Carbohydrates.