Barbecue Spare Ribs

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Dry rub ingredients as follows:
1/4 cup brown sugar
2 tsp. garlic powder
Rub on ribs, it's best if you can marinate overnight or at least 4 hours

Wrap ribs in tin foil. Place in roaster.
Bake at 325 for 2 ½ hours.
Take off foil, Place it in roaster and add barbeque sauce.
Cook for 2 to 3 hours at 275 degrees.

Barbeque Sauce Recipe

1 1/2 cups of ketchup
1/3 cup brown sugar
1/4 cup apple cider vinegar
2 Tb Worcestershire sauce
2 Tb molasses
2 tsp smoked paprika
1 tsp dry mustard
1/2 tsp garlic powder
1/2 tsp onion powder
1/2 tsp kosher salt
1/2 black pepper
Dash of hot sauce

Mix all ingredients.
Cook 10 to 12 minutes on medium heat.
Place on ribs and cook