* 1 cup brown sugar
* 1/2 cup fajita seasoning (such as Fiesta®)
* 2 tablespoons Hungarian sweet paprika
* 2 racks pork spareribs, fat trimmed
* 1 cup beer
* 3 cloves garlic, minced
* 1 tablespoon honey
* 3 tablespoons Worcestershire sauce
* 1 tablespoon prepared brown mustard
* Prep

20 m

* Cook

4 h

* Ready In

16 h 20 m

1. Mix the brown sugar, fajita seasoning, and paprika in a bowl. Rub both sides of the pork spareribs with the brown sugar mixture. Place the spareribs in a 9x13-inch baking pan; cover and refrigerate overnight.
2. Preheat an oven to 250 degrees F (120 degrees C). Whisk together the beer, garlic, honey, Worcestershire sauce, and mustard in a bowl. Set aside.
3. Tear off 2 large sheets of heavy duty aluminum foil and lay them shiny-side down. Place a rack of spareribs on each sheet, meaty-side up. Tear off 2 more sheets of foil and place them on top of the ribs, shiny-side up. Begin tightly folding the edges of the foil together to create a sealed packet. Just before sealing completely, divide the beer mixture evenly into each packet. Complete the seal. Place the packets side-by-side on an 11x14-inch baking sheet.
4. Bake in the preheated oven until the ribs are very tender, 3 hours and 30 minutes to 4 hours. Carefully open each packet, and drain the drippings into a saucepan. You may only need the drippings from one packet. Set ribs aside. Simmer the drippings over medium-high heat until the sauce begins to thicken, about 5 minutes. Brush the thickened sauce over the ribs.
5. Preheat the oven's broiler and set the oven rack about 6 inches from the heat source.
6. Place the ribs back into the oven and broil until the sauce is lightly caramelized, 5 to 7 minutes.