

## Main Dishes

Pork

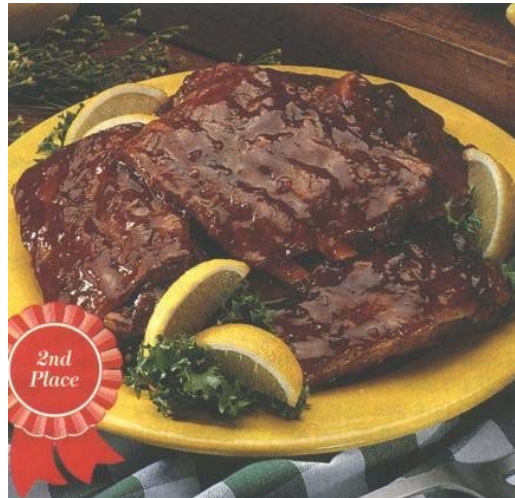
### Barbecued Spareribs

Great recipe for the Bar-B-Q grill. I like the taste of a good homemade sauce and I do love ribs.

4 lbs. pork spare ribs,  
cut into serving-size pieces  
1 medium onion, quartered  
2 tsp. salt  
1/4 tsp. pepper

#### SAUCE:

1/2 cup cider vinegar  
1/2 cup packed brown sugar  
1/2 cup ketchup  
1/4 cup chili sauce  
1/4 cup Worcestershire sauce  
1 Tb. lemon juice  
2 Tb. chopped onion  
1/2 tsp. dry mustard  
1 garlic clove, minced  
Dash cayenne pepper



In a large kettle or Dutch oven, place ribs and onion; sprinkle with salt and pepper.

Add enough water to cover ribs; bring to a boil.

Reduce heat; cover and simmer for 1-1/2 hours or until tender; drain.

Combine all sauce ingredients in a saucepan.

Simmer, uncovered, for 1 hour or until slightly thickened, stirring occasionally.

Arrange ribs on a rack in a broiler pan. You can Bar-B-Q the ribs on your grill.

Brush with sauce.

Broil 5 inches from the heat for 5 minutes on each side, brushing frequently with sauce.

Yield: 4 servings.