

Tangy Spare Ribs

Bake or Grill, this sauce tastes good.

4 to 5 pounds pork spare ribs

1 medium onion, finely chopped

1/2 cup finely chopped celery

2 Tb. butter

1 cup ketchup

1 cup water

1/4 cup lemon juice

2 Tb. vinegar

2 Tb. brown sugar

1 Tb. Worcestershire sauce

1/2 tsp. dry mustard

1/8 tsp. pepper

1/8 tsp. chili powder



Cut ribs into serving-size pieces; place on a rack in a shallow roasting pan.

Bake, uncovered, at 350 degrees for 1 hour.

Meanwhile, in a medium saucepan, sauté onion and celery in butter for 4 to 5 minutes or until tender.

Add remaining ingredients; mix well.

Bring to a boil; reduce heat.

Cook and stir until slightly thickened, about 10 minutes.

Remove from the heat. Drain fat from roasting pan.

Pour sauce over ribs.

Bake 1-1/2 hours longer or until meat is tender.

Yield: 6 - 8 servings.