

Meats-Poultry-Game

Barbeque Spare Ribs

Ingredients:

4 lb. country style spare ribs
1 med. onion,
chopped 2 cloves of garlic chopped fine
2 tbsp. butter
1 /4 cup of fresh lemon or orange juice
1 c. water
2 tbsp. cider vinegar
3 heaping tbsp. brown sugar
1 c. ketchup
1-2 tsp.G/F mustard

Instructions:

Place spare ribs in pan of water (covered). Boil and simmer until tender, about 2 hours.
Saute onions in butter. Add remaining ingredients, simmer until thickened.
Remove spare ribs from water. Place on cookie sheet with sides.
Pour sauce over ribs. Bake at 350 degrees for 30 minutes.
Great for the grill. ENJOY!

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