

Barbecued Spareribs

Everyone enjoys their ribs seasoned differently. If you like garlic, add an additional clove to this sauce. If you prefer zesty ribs, use a generous dash of cayenne pepper.

Yield: 4 servings.

TIPS FOR GREAT RIBS • If time does not permit tenderizing and cooking ribs on the same day, precook and refrigerate one day, then bake the next. • To hold ribs until serving time or to transport hot cooked ribs to a party, place ribs in heavy-duty foil and then in a brown paper bag. The ribs can stand this way for up to 1 hour.

2. Meanwhile, combine sauce ingredients in a saucepan. Simmer, uncovered, for 1 hour or until slightly thickened, stirring occasionally.
3. Drain ribs; place on a rack in a broiler pan. Brush with sauce.
4. Broil 5 in. from the heat for 5 minutes on each side, brushing frequently with sauce.

Ingredients

- 4 pounds pork spareribs, cut into serving-size pieces
- 1 medium onion, quartered
- 2 teaspoons salt
- 1/4 teaspoon 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
- 2 tablespoons chopped onion
- 1 tablespoon lemon juice
- 1/2 teaspoon ground mustard
- 1 garlic clove, minced
- Dash cayenne pepper

Directions

1. In a large kettle or Dutch oven, place ribs and onion; sprinkle with salt and pepper. Add enough water to cover; bring to a boil. Reduce heat; cover and simmer for 1-1/2 hours or until tender.