

Barbecued Ribs

1 Cup Ketchup
2 tsp Paprika
½ Cup Water
1 tsp Oregano
1/3 Cup Red Wine Vinegar
1 tsp Chili Powder
¼ Cup Oil
½ tsp Salt
2 Tbsp Minced Onion
¼ tsp Ground Cloves
1 Tbsp Brown Sugar
1 Bay Leaf
1 Tbsp Worcestershire Sauce
1 Clove Crushed Garlic
1 Tbsp Whole Mustard Seed
4 Lbs Spareribs

Combine all ingredients (except ribs) in small saucepan. Simmer uncovered for 15-20 minutes. Bake ribs, meaty side down, in shallow roasting pan at 450° for 30 minutes. Drain fat. Turn ribs over; reduce heat to 350° and cook for another 30 minutes. Drain fat. Separate ribs and dip each rib in sauce. Bake another 30 minutes. Alternative method – separate ribs and boil for 30 minutes. Drain, dip in sauce and bake for 15 minutes at 350°. Dip ribs again and cook for another 15 minutes.

Submitted by Megan Stanley