

BARBECUED COUNTRY-STYLE RIBS

Jeannette Sill's



3 to 4 lbs country-style ribs
 $\frac{3}{4}$ cup ketchup
2 tablespoons chopped onion
2 tablespoons brown sugar, packed
 $\frac{1}{2}$ teaspoon salt
1 tablespoon Worcestershire sauce
1 tablespoon vinegar
1 tablespoon prepared mustard

To prepare in oven (total cooking time one hour, 20 minutes)

Cut meat in single rib pieces. Place in Dutch oven and cover with water. Bring to boiling. Reduce heat and simmer, covered, 1 hour. Meanwhile, combine remaining ingredients in saucepan. Bring to boiling. Drain ribs; place in 2-quart (12x18x2-inch) glass baking dish. Pour boiling sauce over ribs. Bake in 350 degree oven 20 minutes, basting occasionally.

To prepare in slow cooker (6 $\frac{1}{2}$ to 8 $\frac{1}{2}$ hours total cooking time)

Place meat, cut in single rib pieces, on rack in broiler pan. Bake in 400 degree oven for 15 minutes. Turn and continue baking 15 more minutes. Place ribs in slow cooker. Meanwhile, combine remaining ingredients. Pour over ribs. Cover and cook on low 6 to 8 hours.



Special Bridal Shower Edition
Lisa & Ryan (2006)