

Barbecued Ribs

Ingredients:

3 to 4 lbs. spareribs
2 onions, sliced
2 lemons, sliced

SAUCE:

2 tbsp. butter
1 clove garlic, minced
1 c. ketchup
1 c. water
2 tbsp. lemon juice
1 tbsp. paprika
1 tbsp. Worcestershire sauce
Dash of Tabasco (more if desired)

Preparation:

Salt ribs.
Place fat side up in shallow pan.
Place sliced onions and lemons over.
Bake at 450 degrees for 30 minutes.
Combine sauce ingredients and heat through.
Pour over ribs.
Bake at 350 degrees for 1 1/2 hours, basting frequently.
Delicious!