

# Oven Barbequed Ribs

Servings: 4

*Source: Better Homes and Gardens Cookbook p.250*

## Ingredients

- 3 lbs. Spareribs Or Loin Ribs, Cut In Pieces
- 1 Lemon, Thinly Sliced
- 1 large Onion, Thinly Sliced
- 1 cup Catsup
- ⅓ cup Worcestershire Sauce
- 1 teaspoon Salt
- 2 ds Tabasco Sauce
- 1½ cups Water

## Method

Salt ribs: place in shallow roasting pan, meaty side up. Roast at 450°F about 30 minutes. Drain excess fat from pan. Top each piece of ribs with a slice of unpeeled lemon and a slice of onion.

## Basting Sauce

Combine remaining ingredients; bring to a boil. Pour over ribs. Lower temperature to 350; bake until well done, about 1½ hours. Baste ribs with the sauce every 15 minutes. If sauce gets too thick, add more water.