

Barbecued Pork Spare Ribs (without a BBQ)

Written by Veriie D'Souza

Ingredients:

2-1/2 - 3 lbs. pork side ribs
2 - 3 cloves garlic chopped (to taste)
2 - 3 small cooking onions chopped
Salt to taste
BBQ sauce of your choice

Directions:

Preheat oven to 325 degrees F. Cut pork side into ribs. Usually 2 ribs per piece.

Place ribs in a pot and cover with cold water and bring to a boil.

Reduce to simmer and allow to cook for approx. 1/2 hour. Drain and place ribs in a long and flat glass dish.

Place onions and garlic over ribs and sprinkle gently with salt (or eliminate salt if using heavily spiced BBQ sauce). Completely cover all ribs with sauce of your choice.

Bake uncovered for at least 1 hour. This can be ignored in the oven for much longer if you are not home if the temperature is reduced to 300 degrees F. The longer the meat cooks the more tender it will be.

Note: I prefer a honey-garlic or a smoked BBQ sauce for this dish. Serve with mashed potatoes and broccoli or green beans for added colour.

Servings:

6

Prep Time:

30 Minutes

Cooking Time:

60 Minutes

By Darlene in Mississauga, Ontario

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