

serves 6-8

Isabel Cannon

Barbecue Spare Ribs

1/2 c brown sugar	1 tbsp prepared mustard
1 c catsup	1 tbsp Worcestershire sauce
1/2 c vinegar	1/2 tsp chili powder
1/2 c water	1/8 tsp tabasco sauce
	2 tbsp dried onion

4 pounds spare ribs

Cut spare ribs into serving pieces. Put meaty side up in shallow baking ^{uncovered} pan. Roast 30 min at 350°. Drain off fat.

Pour sauce over and continue roasting one hour. Baste occasionally. ^{cooks} You can cook longer