

## **BBQ PORK RIBS** submitted by Tony & Patricia Treadway

---

- 5 lbs. Pork Ribs (ask the butcher to cut slab of ribs in half and separate each rib)
- 2 Large Purple Onions (chopped)
- 1 Bottle of Ketchup (24 ounces)
- 1 tsp Dry Mustard
- 2 tbsp Worcestershire Sauce
- 1/3 cup Brown Sugar
- 3 tbsp Cajun Hot Sauce
- 1 tsp Liquid Smoke

Cook onions until they are clear. Add the remaining ingredients, except ribs. Cook for 20 minutes stirring often. Then add ribs and cover with lid. Cook slow for about 3 hours or until tender. Stir occasionally.

Cook in Dutch Oven with a lid. Start off with 12 charcoals on the bottom and 18 on the top of the Dutch Oven. Maintain temperature at 350°. Add coals if needed.

---

### **Meeting, Greeting, Cooking & Eating**

Gathering on the 2nd Saturday of each  
month at Palmetto Island State Park



337-893-2470 or 337-501-1535  
meauxdp@yahoo.com

