

OVEN-BAKED SPARE RIBS

spare ribs

2 T. oil

½ cup chopped onion

1 clove pressed garlic

½ t. ground cumin

⅛ t. cayenne pepper

1 cup ketchup

⅓ cup malt vinegar

¼ cup soy sauce

¼ cup packed dark brown sugar

1 T. Worcestershire sauce

Cover spare ribs with foil and bake in 350° oven for one hour. Remove foil.

Heat oil in medium-size saucepan. Add onion, garlic, cumin, and cayenne, and saute over medium heat, 5 minutes. Spoon barbeque sauce over ribs. Cook 20 minutes more.

Original recipe from New Basics Cookbook pg. 496

Commented [RRS1]: Recipe card inserted lined side up, heading to left