

## OVEN-BARBECUED RIBS

*(adapted from Easy Basics for Good Cooking, 1987)*

2 slabs of pork ribs (baby back or spareribs)  
1 lemon, thinly sliced  
1 onion, thinly sliced (no need to peel)  
salt and pepper  
juice of the lemon

### *for the barbecue sauce*

1 cup tomato ketchup  
1/2 cup water  
1/4 cup red vinegar  
1/4 cup brown sugar, packed  
1 tsp paprika (smoked, if available)  
1 tsp mustard  
1 tsp chili powder (hot)  
1 tsp Worcestershire sauce  
1/2 tsp cayenne pepper  
1/2 tsp salt

Remove the membrane from the underside of the ribs (use a paper towel to grab it and it should peel off easily). Place the ribs on a rimmed baking dish, cover it with the lemon and onion slices, season with salt and pepper, and squeeze the lemon juice all over. Cover tightly with aluminum foil and bake for 2 hours at 300F.

Meanwhile make the barbecue sauce by mixing all ingredients in a saucepan and bringing to a boil. Reduce the heat and simmer for 15 minutes, stirring every once in a while. If not using the sauce right away, refrigerate.

When the ribs are baked, remove the aluminum foil, discard the lemon and onion slices, and any liquid accumulated in the bottom of the baking pan. Brush a good amount of barbecue sauce all over the ribs and either refrigerate for a day or two, or proceed with the final cooking right away.

To finish the ribs in the oven, place them in a 425 F lightly covered with aluminum foil, for 45 minutes. Uncover, brush a little more barbecue sauce on top of the ribs, and bake for 15 to 20 minutes, until nicely browned on top. You can also finish them in a medium grill until cooked to your liking. Serve the ribs with additional barbecue sauce on the side.