



Gammy's House Recipes

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OVEN BARBECUED RIBS

1/4 cup CRISCO Vegetable Oil
3 to 4 pounds pork spareribs, cut into serving-size pieces
1/2 cup finely diced onion
1/3 cup finely diced celery
1/4 cup finely grated carrot
1/3 cup catsup
1/4 cup packed brown sugar
1 tablespoon prepared mustard
1-1/2 teaspoons chili powder
1/2 teaspoon salt
1/4 teaspoon cayenne

Preheat oven to 350 degrees. Heat oil in large skillet. Add ribs. Brown over medium-high heat. Remove ribs from skillet; set aside. Discard drippings, reserving 2 tablespoons in skillet. Arrange ribs in 13 x 9-inch baking dish. Cover dish with aluminum foil. Bake at 350 degrees for 1 hour. Meanwhile heat reserved drippings in skillet. Add onion, celery and carrot. Sauté over moderate heat until tender. Stir in remaining ingredients. Simmer, stirring occasionally, about 5 minutes. Drain ribs. Baste generously with sauce. Re-cover with aluminum foil. Bake another 30-60 minutes, or until tender.

Serves: 6-8