

Barbecued Country-Style Ribs

- 5 pounds country-style pork
spareribs
- 1 lemon, thinly sliced
- 1 onion, thinly sliced
- 3 cups Barbara's Barbecue Sauce
(see recipe)

Place ribs, meaty side up, on rack in shallow roasting pan. Bake at 450 degrees for 45 minutes. Reduce heat to 350 degrees, and remove ribs from oven. Drain off fat. Top ribs with lemon and onion slices. Pour Barbara's Barbecue Sauce over ribs. Return to oven, and bake at 350 degrees for 1½ hours or until tender, basting every 20 minutes and adding remaining sauce as needed. Makes six servings.

Barbara's Barbecue Sauce

- 2 tablespoons sugar
- 1 tablespoon salt
- ¼ teaspoon black pepper
- 2¼ teaspoons chili powder
- 1½ teaspoons curry powder
- ¼ teaspoon garlic salt
- 1 tablespoon grated lemon peel
- 6 tablespoons lemon juice
- 6 tablespoons Worcestershire
sauce
- 2¼ cups ketchup

*This makes enough sauce for 3+ racks of rib
Possible less lemon juice*