

### ***Ribs With Orange Sauce***

- 4 to 5 pounds spareribs
- Salt and pepper to taste
- Minced garlic
- 1 onion, sliced
- Orange Barbecue Sauce (see recipe)
- Orange slices
- Parsley sprigs

Season ribs to taste with salt, pepper and garlic. Place on rack in roasting pan. Sprinkle with onion. Bake at 450 degrees for 30 minutes. Reduce heat to 350 degrees. Cover ribs, and continue baking for one hour. Uncover, and brush with Orange Barbecue Sauce. Bake an additional 30 minutes or until ribs are tender. Garnish with orange slices and parsley. Makes four to six servings.

### ***Orange Barbecue Sauce***

- $\frac{1}{2}$  cup ketchup
- $\frac{1}{2}$  cup soy sauce
- $\frac{1}{4}$  cup orange juice
- 2 tablespoons grated orange peel
- 2 cloves garlic, minced
- 2 tablespoons minced ginger root
- $\frac{3}{4}$  cup sugar
- 1 tablespoon orange liqueur

Combine ketchup, soy sauce, orange juice, orange peel, garlic, ginger, sugar and orange liqueur. Stir well to mix. Use as directed above.