

## **OVEN-BARBECUED PORK RIBS**

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From: JOHN & ARLENE CARDWELL

- Vegetable cooking spray
- 4 pounds country-style pork ribs
- 1/2 cup dry sherry
- 1/2 cup water
- 1 Teaspoon salt
- 1 Teaspoon celery seeds
- 1 Teaspoon chili powder
- 1/8 Teaspoon pepper
- 1/2 cup firmly packed brown sugar
- 1 (12-ounce) bottle chili sauce
- 1/4 cup vinegar
- 1/4 cup Worcestershire sauce
- 2 cups water
- 1 medium onion, chopped

Coat a large nonstick skillet with cooking spray; place over medium high heat until hot. Brown ribs on both sides. Add sherry and ½ cup water. Cover, reduce heat, and simmer 1-½ hours.

Combine salt, celery seeds, and next 8 ingredients in a 2-quart saucepan. Simmer, uncovered, over medium heat 1 hour.

Transfer ribs to a 13x9x2-inch baking dish; pour sauce over the ribs. Bake uncovered, at 300° degrees for 1 hour.

\* I'm sending the entire recipe, not just the sauce. This way of cooking the ribs really makes them tender.

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