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OVEN-BAKED RIBS THAT WON'T EVER MISS THE GRILL

The weather doesn't always cooperate when you're in the mood for barbecued ribs. Keep this recipe handy, and you can enjoy all of that flavor whenever you'd like, indoors!

MEAT:

- 2 Vidalia onions
- 4 pounds pork ribs
- 1 tablespoon vegetable oil

SAUCE:

- 1 cup ketchup
- 1 cup balsamic vinegar ketchup
- 2 cups water
- 1 teaspoon salt
- ¼ cup Worcestershire sauce
- ½ cup white vinegar
- ¾ cup light brown sugar
- 4 teaspoons dry mustard
- 2 cloves garlic, crushed

Preheat oven to 350 degrees. Slice Vidalia onions and set aside. With knife, split ribs between bones, making portions 3 to 4 ribs each. Rinse and drain on paper towels. Sear on both sides in cast-iron skillet coated with vegetable oil. This will give ribs a pretty crust instead of that pasty meat look an oven tends to produce.

While ribs are searing, prepare sauce by combining ketchups with remaining ingredients. Place seared ribs in single layer in large baking dish and pour half of the sauce over them. Reserve remaining sauce. Bake ribs for 3 hours, basting heavily every 30 to 40 minutes until sauce is gone. Enjoy!



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