

## For Your Pleasure

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simmer for 1 hour, stirring occasionally. The sauce can be made the day before. Enjoy.

This is something a little different from me but I think you will enjoy the end result. I would like to pass on to you one of my favorite recipes, Oven Roasted Glazed Country Ribs. Some folks call these barbecued ribs but without the smoke they are not really.

The ingredients:

4-5 pounds of country style pork ribs

For the sauce:

1 cup chopped onion

4 cloves of garlic

1 tablespoon cooking oil

2 small cans tomato paste

½ cup apple cider vinegar

3 cups apple juice or cider

½ cup light brown sugar

½ cup honey

¼ cup molasses

2 tablespoons Worcestershire sauce

½ teaspoon dry mustard

½ teaspoon black pepper

½ teaspoon salt

½ teaspoon cayenne pepper

1 teaspoon sweet paprika

1 teaspoon Tabasco or Louisiana hot pepper sauce  
(more or less to taste)

½ teaspoon crushed red pepper

This should make about 1 ½ quarts.

Rub the ribs with salt, pepper, garlic powder and your favorite spices or you can buy a commercial rib rub.

Place ribs in a roasting pan with 1 cup water and bake uncovered in a 250 degree oven for 2 hours.

Take out of oven and drain all the liquid and grease off.

Add 2 cups of the sauce and bake covered at 325 degrees for 1-1 ½ hours, turning several times to ensure all the ribs have plenty of time cooking in the sauce. When serving warm 2 cups of sauce and pass with the ribs.

Unused sauce will keep in the refrigerator for a week or in the freezer for 6 months.

Sauce:

In a 3 quart or larger pan, cook onion and garlic in hot oil until soft. Stir in remaining ingredients and bring to a boil, stirring often. Reduce heat and