

## **Sweet and Spicy Ribs**

- 6 lbs beef or pork ribs, separated or left whole

Preheat the oven to 350 degrees. Place the ribs in a 20 by 13-inch baking pan. Place in oven and cook, uncovered for 45 minutes.

## **Sweet and Spicy Ribs Sauce**

- 3/4 c ketchup
- 2 T Worcestershire sauce
- 2 T white wine vinegar
- 1 1/2 c regular Coke
- 1 medium onion, chopped
- 2 T brown sugar
- 1 1/2 t salt
- 2-3 t chili powder
- 1/4 t pepper
- 1 garlic clove, chopped

Combine all the sauce ingredients in a saucepan and bring to a boil over medium-high heat. Reduce the heat and simmer for 5 minutes.

After the ribs have cooked for 45 minutes, pour off the fat and pour the sauce over them. Return the pan to the oven and cook, uncovered, for 1 more hour, or until the sauce has thickened and the meat is tender. Different cuts of meat may require longer cooking times. In my experience, longer cooking times will only make the meat more tender

and you can cover the dish loosely with foil if you are concerned about retaining moisture. Turn the ribs and baste them every 15 minutes.

Remove the ribs from the oven, cover with foil, and let sit for 10 minutes before serving. The ribs really tasted great and were much appreciated by the carnivorous family members who sampled and liked.