



Joe's Simple Barbecue Spareribs

Serves 10

5 pounds pork spareribs, cut into serving-size pieces	1 Tbl minced garlic
1/2 cup butter	1/2 cup distilled white vinegar
1 medium onion, chopped	1 cup water
1 cup your favorite barbecue sauce	1 cup ketchup
	1 lemon, juiced
	salt and pepper to taste

Place ribs in large skillet or roasting pan. Cover with lightly salted water, and bring to a boil. Reduce heat to low, and simmer for 1 hour, or until meat is tender, but not quite falling off the bone. Remove from heat, and drain.

Place the boiled ribs in a roasting pan, and cover with sauce. Cover, and refrigerate for at least 2 hours.

Melt butter in a saucepan over medium heat. Cook the onion and garlic in butter until the onion is tender; remove from heat. In a blender, combine 1 cup water, vinegar, ketchup, barbecue sauce, lemon juice. Pour in the melted butter mixture, and purée for 1 minute.

Pour into a saucepan, and season to taste with salt and pepper. Bring to a boil, then remove from heat.

Preheat grill for medium-high heat. Brush grill grate with oil. Grill ribs for 10 to 20 minutes, or until well browned, basting with sauce and turning frequently.