

Barbeque spare ribs (by my Aunt Ann Spence (née Ventress):

3 pounds spare ribs cut into individual ribs

1 tsp salt

1/4 tsp pepper

1 Tbsp butter

1/4 cup chopped onion

1 - 8-ounce can of tomato sauce

1 Tbsp vinegar

1 Tbsp lemon juice

2 Tbsp brown sugar

1 tsp salt

1 tsp dry mustard

1/4 tsp Tabasco sauce

1 bay leaf

1 glove of garlic, crushed or minced fine

Heat over to 350 degrees F. Place ribs in a shallow pan, sprinkle with the first amount of salt (1 tsp) and pepper (1/4 tsp). Bake, uncovered for 45 minutes at 350 degrees F.

Sauce: combine butter, onion, tomato sauce, vinegar, lemon juice, brown sugar, salt, mustard, Tabasco sauce, bay leaf, garlic and water in a sauce pan. Bring to a boil, stirring often, and simmer for 5 minutes. After baking the ribs for 45 minutes (see above) spoon 1/2 of the sauce over the ribs, and continue baking the ribs for one more hour, spooning the remaining sauce onto the ribs at two times during the hour of baking.