

# Barbecue Spare Ribs



A barbecue just isn't a barbecue without ribs. For your next big outdoor get-together, try our classic Barbecue Spare Ribs. Seasoned generously with garlic and butter and slathered with a sweet and tangy sauce, your guests will likely ask for seconds. And forget spending hours at the grill. Your NESCO Roaster Oven cooks these ribs to falling-off-the-bone perfection in just over 60 minutes.

## **Your Key Ingredient:**

[NESCO 6 or 18 Qt. Roaster Oven](#)

## **Grocery Ingredients:**

4-6 lbs spareribs or country ribs

*Sauce*

1  $\frac{1}{2}$  cups tomato sauce  
1/2 cup beer or white soda  
1 large onion, diced  
1/4 cup Worcestershire sauce  
1/4 cup brown sugar  
1 Tbsp honey  
1 Tbsp lemon juice  
1 clove garlic, minced  
1 Tbsp dijon mustard  
2 Tbsp butter, melted  
1 tsp salt  
1 Tbsp pepper  
1 tsp celery seed  
2 dashes hot pepper sauce

### **Instructions:**

1. Preheat **NESCO® Roaster Oven** to 400° F. Combine sauce ingredients.
2. Place ribs on rack in hot cookwell. Brush sauce on ribs and baste every 30 minutes during roasting.
3. Bake for 1 to 1  $\frac{1}{2}$  hours. Ribs may be held at 300° F until ready to serve. For a large group of people double amount of meat preparation. Serves 8 to 12.