

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.