

# The Rib Cookbook

134 Recipes

# Table Of Contents

Italian Ribs and Rice	1
Slow Cooker Maple Country Style Ribs	2
Kalbi (Korean BBQ Short Ribs)	3
Honey-Ginger Barbecued Ribs	4
Polynesian Ribs	5
Baby Back Ribs with Spicy Papaya Sauce	6
Apple Radish BBQ Ribs	7
Slow-Cooked Country Ribs in Gravy	8
Insane Oven Beef Ribs	9
Seasoned Short Ribs	10
Steve's Bodacious Barbecue Ribs	11
Plum-Glazed Country Ribs	12
Italian Country Style Ribs	13
Ribs Fantastic	14
Thick 'n' Zesty Ribs	15
Slow Cooker Spare Ribs	16
Apple and BBQ Sauce Baby Back Ribs	17
Barbecued Beef Ribs for Two	18
Baby Back Ribs	19
Bloody Mary Short Ribs	20
Garlic Cajun Ribs	21
Best Stovetop BBQ Ribs	22
Barbecued Korean Ribs	23
Maple Glazed Ribs	24
Hoot-n Holler Baby Back Pork Ribs	25
Country-Style Grilled Ribs	26
Honey Ribs	27
Singaporean Tender Pork Spare Ribs	28
Vegetarian Ribs	29
Argentinean-Style Ribs	30
Simple Beef Short Ribs	31
Tender N Tangy Ribs	32
Oven BBQ Ribs	33
Oven Ribs	34
Red Wine Braised Short Ribs with Smashed Fall Vegetables	35

# Table Of Contents

Rockin' Baby Back Ribs Sauce	36
Honey Baked Ribs	37
Spicy Honey-Mustard Glazed Pork Ribs	38
GrannyLin's Barbeque Ribs Made Easy	39
Mom's Stovetop Pork Ribs	40
Honey Barbecued Spare Ribs	41
Red Raspberry Glazed Onion and Ruby Red Ribs	42
Braised Beef Short Ribs	43
Barbecue Ribs	44
Ribs for Kids	45
Sunday Afternoon Slow-Cooked Spare Ribs	46
Country-Style Ribs	47
Dynamite Bourbon Ribs	48
Stuffed Ribs	49
Chinese Braised Spare Ribs	50
Throw-Together Short Ribs	51
Easy and Simple Korean BBQ Ribs	52
Western Ribs	53
Korean Braised Short Ribs (Galbi Jjim)	54
Campbell's® Honey Barbecued Ribs	55
Tanya's Boneless Short Ribs	56
Glazed Country Ribs	57
Bill's Smoked BBQ Baby Back Ribs	58
Scott Hibb's Amazing Whisky Grilled Baby Back Ribs	59
Barbecued Sticky Ribs	60
Deluxe Garlic Ribs	61
Kansas City Style Pork Back Ribs	62
Carolina Style Ribs	63
Peach-Glazed Ribs	64
Sylvia's Ribs	65
Tangy Spare Ribs	66
Italian Style Short Ribs	67
Island Jump-Up Ribs	68
Sweet and Savory Ribs	69
Melt-In-Your-Mouth Short Ribs	70

# Table Of Contents

Worcestershire Ribs	71
Cranberry Glazed Pork Ribs	72
Simple BBQ Ribs	73
Finger Licking Ribs	74
Barbequed Ribs	75
Broiled Short Ribs	76
Dry Rub for Ribs	77
Quick Baby Back Ribs	78
WV's Finest Boneless Ribs	79
Simple Spare Ribs	80
Stewed Korean Short Ribs (Kalbi Jim)	81
Simple Country Ribs	82
Drunken Ribs	83
Mom's Best Ribs	84
Robin's Spicy Ribs	85
Barbequed Pork Ribs	86
Amazing Ribs	87
Kalbi (Marinated Beef Short Ribs)	88
Smothered Beef Short Ribs	89
Caribbean-Spiced Pork Side Ribs	90
Plum Glazed Pork Ribs	91
Spoiled Baby Back Ribs	92
Texas Pork Ribs	93
Kai's Crown Pork Ribs	94
Chinese Pork Ribs	95
Baby Back Ribs	96
Southern Grilled Barbecued Ribs	97
Big John's BBQ Ribs and Dry Spice Rub	98
Tangy BBQ Ribs	99
Ribs with Plum Sauce	100
Barbecued Ribs	101
Super Short Ribs	102
Korean BBQ Short Ribs (Gal-Bi)	103
Fried Beef Ribs	104
Lamb Ribs with Honey and Wine	105

# Table Of Contents

Honey-Garlic Pork Ribs	106
Slow-Cooked German Short Ribs	107
Mouth Watering Ribs	108
Sweet Smoked Pork Ribs	109
Mom's 'Sweet 'n' Sours' Pork Ribs	110
Honey Garlic Ribs	111
Prize Winning Baby Back Ribs	112
Slow Cooker Barbecue Ribs	113
Slow-Cooked Short Ribs	114
BBQ Country Style Ribs	115
Maple Glazed Ribs	116
Grilled Country Ribs	117
Carrots, Potatoes, and Pork Ribs Soup	118
Korean Beef Ribs	119
Deer Ribs	120
Freak'n Good Ribs	121
World's Best Ribs	122
Asian Style Country Ribs	123
Filipino Ribs	124
Chinese Five Spice Spare Ribs	125
Rack of Ribs	126
Barbecued Short Ribs	127
Wonderful Short Ribs	128
Oven Baked BBQ Ribs	129
Not Your Every Day Smoked Pork Spare Ribs	130
The Real Deal Korean Beef Ribs	131
Home-Style Ribs	132
Barbecued Country Ribs	133
Tender 'n' Tangy Ribs	134

# Italian Ribs and Rice

## Ingredients

3 pounds country style pork ribs  
1 tablespoon vegetable oil  
1 (14.5 ounce) can diced tomatoes, undrained  
1 cup water  
1 cup uncooked long grain rice  
1 small green pepper, thinly sliced  
1 garlic clove, minced  
1 tablespoon sugar  
2 teaspoons salt, divided  
1/2 teaspoon Italian seasoning

## Directions

In a Dutch oven, brown ribs in oil over medium-high heat. Cover and cook over low heat for 1-1/4 hours, turning occasionally. Remove ribs and set aside; drain. In the same pan, bring tomatoes and water to a boil. Stir in the rice, green pepper, garlic, sugar, 1 teaspoon salt and Italian seasoning. Place ribs over rice; sprinkle with remaining salt. Cover and cook on low for 30 minutes or until rice is tender and meat juices run clear.

# Slow Cooker Maple Country Style Ribs

## Ingredients

1 1/2 pounds country style pork ribs  
1 tablespoon maple syrup  
1 tablespoon soy sauce  
2 tablespoons dried minced onion  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground ginger  
1/4 teaspoon ground allspice  
1/2 teaspoon garlic powder  
1 dash ground black pepper

## Directions

Combine ribs, maple syrup, soy sauce, minced onion, cinnamon, ginger, allspice, garlic powder and pepper in a slow cooker. Cover and cook on Low for 7 to 9 hours.

# Kalbi (Korean BBQ Short Ribs)

## Ingredients

3/4 cup soy sauce  
3/4 cup brown sugar  
3/4 cup water  
1 garlic clove, minced  
2 green onions, chopped  
1 tablespoon Asian (toasted)  
sesame oil  
2 pounds Korean-style short ribs  
(beef chuck flanken, cut 1/3 to 1/2  
inch thick across bones)

## Directions

In a bowl, stir together the soy sauce, brown sugar, water, garlic, green onions, and sesame oil until the sugar has dissolved.

Place the ribs in a large plastic zipper bag. Pour the marinade over the ribs, squeeze out all the air, and refrigerate the bag for 3 hours to overnight.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate. Remove the ribs from the bag, shake off the excess marinade, and discard the marinade. Grill the ribs on the preheated grill until the meat is still pink but not bloody nearest the bone, 5 to 7 minutes per side.

# Honey-Ginger Barbecued Ribs

## Ingredients

4 pounds pork spareribs  
2 cups chicken broth  
1 cup soy sauce  
3/4 cup ketchup  
1/2 cup pineapple juice  
1/2 cup honey  
1 garlic clove, minced  
1/2 teaspoon pepper  
1 teaspoon minced fresh  
gingerroot  
GLAZE:  
2/3 cup honey  
2 tablespoons soy sauce  
1 teaspoon minced fresh  
gingerroot

## Directions

Place ribs on a rack in a shallow baking pan; cover with foil. Bake at 325 degrees F for 1-1/2 hours; cool. In a bowl, combine the broth, soy sauce, ketchup, pineapple juice, honey, garlic, pepper and ginger. Place ribs in a gallon-size resealable plastic bag; add marinade. Seal bag and turn to coat; refrigerate overnight, turning occasionally.

Coat grill rack with nonstick cooking spray before starting the grill. In a small bowl, combine glaze ingredients; set aside. Drain and discard marinade. Grill ribs, uncovered, over medium heat for 20-25 minutes or until heated through, brushing with glaze during the last 10 minutes.

# Polynesian Ribs

## Ingredients

1 1/2 pounds pork spareribs  
1/2 cup packed brown sugar  
4 1/2 teaspoons cornstarch  
1/2 teaspoon celery salt  
1/2 teaspoon ground ginger  
1/2 cup crushed pineapple, with juice  
1/4 cup water  
1/4 cup chopped onion  
2 tablespoons cider vinegar  
2 tablespoons soy sauce  
1 tablespoon Worcestershire sauce  
1 1/2 teaspoons grated orange peel  
1/8 teaspoon hot pepper sauce

## Directions

Cut ribs into serving size pieces. Place ribs bone side down on a rack in shallow roasting pan. Bake, uncovered, at 350 degrees F for 1 hour; drain.

In a saucepan, combine the brown sugar, cornstarch, celery salt and ginger. Combine the pineapple, water onion, vinegar, soy sauce, Worcestershire sauce, orange peel and hot pepper sauce. Gradually stir into brown sugar mixture. Bring to a boil; cook for 2 minutes or until thickened. Brush ribs with sauce. Bake 25-35 minutes longer or until meat is tender, basting with sauce several times.

# Baby Back Ribs with Spicy Papaya Sauce

## Ingredients

1 clove garlic, minced  
1 cup papaya - peeled, seeded  
and cubed  
1/2 cup water  
1/2 cup white wine  
1/2 cup honey  
1/4 cup tomato paste  
4 pounds pork spareribs

## Directions

Place the garlic, papaya, water, wine, honey, and tomato paste into a food processor. Pulse until the mixture is finely chopped, about 15 seconds. Place the ribs into a 9x13 inch glass baking dish, and pour the marinade ovetop. Mix the ribs around in the marinade to ensure they are evenly coated. Cover with plastic wrap, and refrigerate 6 hours to overnight (overnight is best).

Preheat an oven to 400 degrees F (200 degrees C).

Remove the ribs from the marinade, and shake off excess. Scrape the marinade into a small saucepan and bring to a boil over high heat. Reduce heat to medium-low, and simmer for 10 minutes; set aside.

Bake the ribs in the preheated oven until the meat pulls away easily from the bone, about 1 1/2 hours. Baste every 15 minutes with the reserved marinade.

# Apple Radish BBQ Ribs

## Ingredients

4 pounds pork spareribs  
2 quarts apple juice  
3 cups barbecue sauce  
1/2 cup prepared horseradish  
3 tablespoons Worcestershire sauce  
1 teaspoon garlic salt

## Directions

Place ribs in a stock pot, and cover with apple juice. Bring to a boil, reduce heat, and simmer for 1 to 2 hours. Preheat oven to 350 degrees F (175 degrees C).

In a medium bowl, mix together barbecue sauce, horseradish, Worcestershire sauce, and garlic salt. Stir in 3 tablespoons of the apple juice from the ribs.

Brush underside of ribs with 1/3 of the sauce. Turn them over, and place in roasting pan. Brush tops with remaining sauce.

Bake in preheated oven for 25 to 35 minutes, brushing occasionally with sauce.

# Slow-Cooked Country Ribs in Gravy

## Ingredients

3 pounds country style pork ribs  
1 cup water  
1/2 cup ketchup  
1 medium onion, chopped  
2 tablespoons vinegar  
1 tablespoon sugar  
4 teaspoons Worcestershire sauce  
1 teaspoon salt  
1 teaspoon ground mustard  
1 beef bouillon cube  
1/4 teaspoon paprika  
1/4 teaspoon pepper

## Directions

Place ribs in a slow cooker. Combine remaining ingredients and pour over ribs. Cover and cook on high for 1 hour; reduce heat to low and cook 3-4 hours longer. Remove ribs to serving platter and keep warm. Thicken cooking liquid for gravy.

# Insane Oven Beef Ribs

## Ingredients

2 pounds beef short ribs  
1/3 cup soy sauce  
3/4 cup red wine  
1/2 cup olive oil  
2 tablespoons all-purpose flour  
1/4 cup brown sugar  
4 cloves garlic, minced  
1 pinch curry powder

## Directions

Place the ribs in a large pot, and fill with enough water to cover. Bring to a boil, and cook until the meat is no longer pink, about 20 minutes.

Meanwhile, preheat the oven to 425 degrees F (220 degrees C). In a medium bowl, stir together the soy sauce, red wine, olive oil, flour, brown sugar, garlic and curry powder.

Drain the ribs, and coat generously with the sauce. Arrange them on a baking sheet.

Roast for about 30 minutes in the preheated oven, or until fork tender. Pour the remainder of the sauce over the ribs about halfway through.

# Seasoned Short Ribs

## Ingredients

1 1/2 cups tomato juice  
1/2 cup maple syrup  
1/4 cup chopped onion  
3 tablespoons cider vinegar  
1 tablespoon Worcestershire sauce  
1 tablespoon Dijon mustard  
2 teaspoons minced garlic  
1/4 teaspoon ground cinnamon  
1/4 teaspoon ground cloves  
4 pounds beef short ribs  
1 teaspoon pepper  
1 tablespoon cornstarch  
2 tablespoons cold water

## Directions

In a small bowl, combine the first nine ingredients; set aside. Cut ribs into serving-size pieces; place on a broiler pan. Sprinkle with pepper. Broil 4-6 in. from the heat for 3-5 minutes on each side or until browned; drain on paper towels.

Place ribs in a 5-qt. slow cooker; top with tomato juice mixture. Cover and cook on low for 6-7 hours or until meat is tender.

In a small bowl, combine cornstarch and cold water until smooth. Pour 1 cup cooking liquid into a small saucepan; skim off fat. Bring to a boil; stir in cornstarch mixture. Return to a boil; cook and stir for 2 minutes or until thickened. Serve over ribs.

# Steve's Bodacious Barbecue Ribs

## Ingredients

2 tablespoons paprika  
1 teaspoon cayenne pepper  
1 teaspoon garlic powder  
1 teaspoon onion powder  
1 tablespoon salt  
1 teaspoon ground black pepper  
2 teaspoons ground cumin  
1 1/2 tablespoons brown sugar  
1/4 teaspoon ground cinnamon  
1/8 teaspoon ground cloves  
1/8 teaspoon ground nutmeg  
5 pounds pork spareribs  
2 pounds hickory wood chips,  
soaked

## Directions

In a medium bowl, stir together paprika, cayenne pepper, garlic powder, onion powder, salt, ground black pepper, cumin, brown sugar, cinnamon, cloves, and nutmeg. Apply liberally to the ribs. Place ribs in a large roasting pan, cover, and refrigerate overnight. Remove ribs from the refrigerator 1 hour before smoking.

Prepare an outdoor smoker, bringing the temperature to 200 to 225 degrees F (95 to 110 degrees C).

Smoke ribs for 6 to 8 hours, adding wood chips to maintain a steady smoke (approximately one handful every 30 to 45 minutes). Ribs are done when crispy outside and tender inside. Remove from smoker, and set aside for 15 to 20 minutes before serving.

# Plum-Glazed Country Ribs

## Ingredients

4 pounds bone-in country style  
pork ribs  
1 (12 ounce) bottle chili sauce  
1 (12 ounce) jar plum preserves  
1/4 cup soy sauce  
1/4 teaspoon hot pepper sauce

## Directions

Place ribs in two ungreased 13-in. x 9-in. x 2-in. baking dishes. Bake, uncovered, at 350 degrees F for 45 minutes; drain. In a small saucepan, combine the remaining ingredients. Bring to a boil, stirring occasionally. Remove from the heat. Set aside 3/4 cup sauce for serving.

Brush ribs with some of the remaining sauce. Bake, uncovered, for 30-45 minutes or until ribs are tender, turning and basting frequently with remaining sauce. Serve with reserved sauce.

# Italian Country Style Ribs

## Ingredients

3 pounds country style pork ribs  
1 (32 ounce) jar spaghetti sauce  
1/2 cup water  
2 tablespoons olive oil

## Directions

Heat the oil in a extra-large skillet over medium-high heat. Add ribs to skillet and brown on all sides. Pour spaghetti sauce over ribs and stir in the water. Reduce heat and simmer, covered for 1 hour. Turn ribs after 1/2 hour of cooking. If the sauce gets too thick, thin it with a little more water.

# Ribs Fantastic

## Ingredients

4 pounds beef short ribs  
1/2 cup brown sugar  
1 cup ketchup  
2 tablespoons water  
2 tablespoons apple cider vinegar  
1/2 cup lemon juice  
1/2 cup grated celery  
1/2 cup grated onion  
salt and pepper to taste

## Directions

Preheat oven to 325 degrees F (165 degrees C).

Place ribs in a baking pan. In a medium bowl, combine brown sugar, ketchup, water, vinegar, lemon juice, celery, onion, salt and pepper. Mix well, then pour over ribs in pan.

Bake in preheated oven for 3 hours, or until tender.

# Thick 'n' Zesty Ribs

## Ingredients

4 pounds pork baby back ribs, cut into serving size pieces  
1 teaspoon garlic salt  
1 cup ketchup  
1/2 cup vinegar  
1/4 cup sugar  
1 1/2 teaspoons chili powder  
1 teaspoon salt  
1 teaspoon paprika  
1 teaspoon ground mustard  
1 teaspoon celery seed  
1/2 teaspoon pepper

## Directions

Place ribs in a greased 13-in. x 9-in. x 2-in. baking dish. Rub with garlic salt. Bake, uncovered, at 350 degrees F for 45 minutes; drain. Combine the remaining ingredients; mix well. Pour over ribs. Bake, uncovered, for 40-50 minutes or until ribs are tender, basting several times.

# Slow Cooker Spare Ribs

## Ingredients

1 (10.75 ounce) can condensed tomato soup  
1 onion, chopped  
3 cloves garlic, minced  
1 tablespoon brown sugar  
1 tablespoon Worcestershire sauce  
2 tablespoons soy sauce  
2 pounds pork spareribs  
1 teaspoon cornstarch (optional)  
1/4 cup cold water (optional)

## Directions

Place ribs in a large stock pot, and cover with water. Bring to a boil, and cook for 15 minutes.

In a mixing bowl, mix together soup, onion, garlic, brown sugar, Worcestershire sauce, and soy sauce. Remove ribs from water, and transfer to a slow cooker. Pour sauce over ribs.

Cover, and cook on Low for 6 to 8 hours, or until ribs are tender.

If sauce is too thin when cooking time is done, drain sauce from ribs, and pour into a sauce pan. Combine 1 teaspoon cornstarch with a small amount of cold water, stir into sauce, and bring sauce to boil. Cook until sauce has reached desired thickness.

# Apple and BBQ Sauce Baby Back Ribs

## Ingredients

4 cups barbeque sauce  
4 cups applesauce  
4 pounds baby back pork ribs  
salt and black pepper to taste  
cayenne pepper to taste  
garlic powder to taste

## Directions

Mix the barbeque sauce and applesauce in bowl. Place ribs on a large sheet of heavy duty aluminum foil, and rub on all sides with the salt, pepper, cayenne pepper, and garlic powder. Pour sauce over ribs to coat. Seal ribs in the foil. Marinate in the refrigerator 8 hours, or overnight.

Preheat grill for high heat.

Place ribs in foil on the grill grate, and cook 1 hour. Remove ribs from foil, and place directly on the grill grate. Continue cooking 30 minutes, basting frequently with the sauce, until ribs are done.

# Barbecued Beef Ribs for Two

## Ingredients

2 pounds beef back ribs  
1/2 cup ketchup  
2 tablespoons finely chopped onion  
2 garlic cloves, minced  
2 tablespoons vinegar  
1 tablespoon brown sugar  
1/2 teaspoon chili powder  
1/2 teaspoon Worcestershire sauce  
1/8 teaspoon garlic powder  
1 dash hot pepper sauce

## Directions

Cut ribs into serving-size pieces; place in a large kettle and cover with water. Simmer, uncovered, for 50-60 minutes or until tender. Meanwhile, combine remaining ingredients in a small saucepan. Simmer, uncovered, for 10 minutes. Drain ribs; place in a greased shallow 2-qt. baking dish. Cover with sauce. Bake, uncovered, at 350 degrees F for 50-60 minutes.

# Baby Back Ribs

## Ingredients

2 1/2 pounds pork baby back ribs,  
cut into serving size pieces  
5 cups water  
1 medium onion, sliced  
2 celery ribs, cut in half  
2 teaspoons minced garlic,  
divided  
1 teaspoon whole peppercorns  
1/2 cup barbecue sauce  
1/4 cup plum sauce  
1 dash hot pepper sauce

## Directions

Place the ribs in a 5-qt. slow cooker. Add the water, onion, celery, 1 teaspoon garlic and peppercorns. Cover and cook on low for 6 hours or until meat is tender.

In a small saucepan, combine the barbecue sauce, plum sauce, hot pepper sauce and remaining garlic. Cook and stir over medium heat for 5 minutes or until heated through. Remove ribs. Discard cooking juices and vegetables.

Coat grill rack with nonstick cooking spray before starting the grill. Brush ribs with sauce. Grill, uncovered, over medium-low heat for 8-10 minutes or until browned, turning occasionally and brushing with remaining sauce.

# Bloody Mary Short Ribs

## Ingredients

4 pounds beef short ribs  
salt and pepper to taste  
2 tablespoons olive oil  
2 tablespoons butter  
1 large onion, sliced into rings  
2 leeks (white portion only), sliced  
1 cup red wine  
1 cup beef stock  
1 (28 ounce) can diced tomatoes  
3 cups bottled Bloody Mary mix  
6 large carrots, peeled and cut  
into 3-inch pieces  
20 small mushrooms, stems  
removed

## Directions

Preheat an oven to 350 degrees F (175 degrees C). Season the short ribs with salt and pepper, and set aside.

Heat an oven-proof Dutch oven, or wide, shallow pot with a lid over medium-high heat. Stir in the olive oil and butter until the butter has melted. Stir in the onion, and cook until the onion begins to soften, about 3 minutes. Add the leek, and continue cooking until the onion and leek are lightly browned. Remove and set aside.

Brown the short ribs in the hot Dutch oven until browned on all sides, about 3 minutes per side. Once browned, sprinkle the reserved onions over the ribs, pour in the wine, beef stock, tomatoes, and Bloody Mary mix. Nestle the carrot chunks among the ribs. Bring to a simmer, then cover, and place into the preheated oven.

Braise in the oven for 2 hours, then add the mushroom caps, recover, and continue cooking 1 hour more.

# Garlic Cajun Ribs

## Ingredients

1 1/2 gallons water  
2 tablespoons minced garlic  
4 tablespoons Cajun seasoning  
4 tablespoons seasoned salt  
4 pounds pork baby back ribs  
1 (18 ounce) bottle barbeque sauce  
2 tablespoons minced garlic  
2 tablespoons Cajun seasoning  
2 tablespoons seasoned salt  
6 tablespoons Worcestershire sauce

## Directions

Preheat grill for medium heat.

In a large pot, bring the water to a boil. Season boiling water with 2 tablespoons garlic, 4 tablespoons Cajun-style seasoning, and 4 tablespoons seasoned salt. Boil ribs in seasoned water for 15 to 20 minutes.

In a mixing bowl, mix together barbeque sauce, 2 tablespoons garlic, 2 tablespoons Cajun-style seasoning, 2 tablespoons seasoned salt, and Worcestershire sauce.

Place ribs in large baking dishes, and apply a generous amount of the barbeque sauce mixture to the ribs. Set aside for 10 to 15 minutes to marinate.

Grill the ribs for 7 to 12 minutes per side, until nicely browned.

# Best Stovetop BBQ Ribs

## Ingredients

1/4 cup steak sauce (such as A1B®)  
1/4 cup ketchup  
1 tablespoon Worcestershire sauce  
1 tablespoon soy sauce  
1 tablespoon minced garlic  
1/4 cup water  
4 (6 ounce) country style pork ribs  
1 onion, cut into rings (optional)

## Directions

Whisk together steak sauce, ketchup, Worcestershire sauce, soy sauce, garlic, and water in a bowl until smooth.

Place the pork ribs in a saucepan with a lid, and pour the sauce over the ribs. Spread raw onion rings over the ribs, and cover the pan. Bring to a boil over medium heat, and simmer the ribs in the sauce for 45 minutes, or until tender.

# Barbecued Korean Ribs

## Ingredients

4 pounds beef short ribs, 2-1/2 inches long  
2/3 cup Kikkoman Teriyaki Marinade & Sauce  
1 tablespoon sesame seeds, toasted  
1 teaspoon sugar  
2 teaspoons hot pepper sauce  
2 large cloves garlic, pressed

## Directions

Score meaty side of ribs, opposite bone, 1/2 inch apart, 1/2 inch deep, lengthwise and crosswise. Place ribs in large plastic food storage bag.

Combine teriyaki sauce, sesame seed, sugar, pepper sauce and garlic; pour over ribs. Press air out of bag; close top securely. Turn bag over several times to coat all pieces. Refrigerate 4 hours, turning bag over occasionally.

Remove ribs; discard marinade.

Grill or broil 4 inches from hot coals or heat source 15 to 18 minutes, or until ribs are brown and crisp. Turn ribs over occasionally.

# Maple Glazed Ribs

## Ingredients

3 pounds pork spareribs, cut into serving size pieces  
1 cup pure maple syrup  
3 tablespoons frozen orange juice concentrate  
3 tablespoons ketchup  
2 tablespoons soy sauce  
1 tablespoon Dijon mustard  
1 tablespoon Worcestershire sauce  
1 teaspoon curry powder  
1 clove garlic, minced  
2 green onions, minced  
1 tablespoon toasted sesame seeds

## Directions

Preheat oven to 350 degrees F (175 degrees C). Place ribs meat side up on a rack in a 9x13 inch roasting pan. Cover pan tightly with foil. Bake for 1 1/4 hours.

In a saucepan over medium heat, combine maple syrup, orange juice concentrate, ketchup, soy sauce, mustard and Worcestershire sauce. Stir in curry powder, garlic and green onions. Simmer for 15 minutes, stirring occasionally.

Remove ribs from roasting pan, remove rack, and drain excess fat and drippings. Return ribs to pan, cover with sauce, and bake uncovered for 35 minutes, basting occasionally. Sprinkle with sesame seeds just before serving.

# Hoot-n Holler Baby Back Pork Ribs

## Ingredients

2 racks baby back pork ribs  
(about 1-1/2 lbs. per rack)  
1 (12 ounce) jar mesquite-flavored  
marinade  
3 bay leaves  
1 whole medium onion, peeled  
1 cup prepared barbecue sauce  
(mild or spicy)  
1/2 cup brown sugar

## Directions

In a large stockpot, place both racks of ribs; add enough water to cover ribs. Add marinade, bay leaves and onion. Bring mixture to a boil over high heat. (This will create foam on top.) Reduce to medium-low heat; simmer 45 minutes or until ribs are just tender. Remove ribs from cooking liquid; drain on rimmed baking sheet. Heat grill to medium heat (about 350 degrees F.).

Meanwhile, in a small mixing bowl, stir together the barbecue sauce and brown sugar. Brush over both sides of ribs. Place ribs on grill, bone side down, close lid. Grill for 7 minutes, turn and grill 7 minutes more.

# Country-Style Grilled Ribs

## Ingredients

3 pounds boneless country-style pork ribs  
1 cup water  
1 cup ketchup  
1/4 cup packed brown sugar  
1/4 cup cider vinegar  
1/4 cup Worcestershire sauce  
1 tablespoon celery seed  
1 teaspoon chili powder  
1/8 teaspoon hot pepper sauce  
Dash pepper

## Directions

Place ribs in a shallow roasting pan. Cover and bake at 325 degrees F for 1-1/4 hours or until a meat thermometer reads 160 degrees F. Meanwhile, in a small saucepan, combine the remaining ingredients. Bring to a boil. Reduce heat; simmer, uncovered, for 5 minutes, stirring occasionally. Pour 1 cup sauce over ribs, turn to coat. Let stand for 15 minutes.

Grill ribs, uncovered, over medium heat for 10-12 minutes, basting with 1 cup sauce and turning occasionally. Serve with remaining sauce.

# Honey Ribs

## Ingredients

1 (10.5 ounce) can beef broth  
3 tablespoons honey mustard  
1/4 cup honey  
1/2 cup water  
1/4 cup honey barbeque sauce  
1/4 cup soy sauce  
1/4 cup maple syrup  
3 pounds baby back pork ribs

## Directions

In the crock of a slow cooker, mix together the beef broth, honey mustard, honey, water, barbeque sauce, soy sauce, and maple syrup. Slice ribs apart, leaving an even amount of meat on each side of the bone. Place them into the slow cooker so that they are covered by the sauce. If there is not enough sauce, you may add a little water or beef broth to compensate.

Cover, and cook on High for 5 hours, or until the meat falls easily from the bones.

# Singaporean Tender Pork Spare Ribs

## Ingredients

2 tablespoons light soy sauce  
4 tablespoons dark soy sauce  
1 tablespoon crushed black peppercorns  
6 cloves garlic, peeled and crushed  
10 fluid ounces orange juice, divided  
1 1/2 pounds pork spareribs  
1 cup orange juice  
1 cup water  
5 sticks cinnamon  
7 star anise  
white sugar to taste  
peanut or corn oil for frying  
3 hard-cooked eggs, peeled (optional)

## Directions

In a bowl, stir together light and dark soy sauces, crushed peppercorns, garlic, and 2 tablespoons orange juice. Separate ribs between each bone into individual ribs, and place in the marinade. Cover, and set aside for at least 30 minutes. (If marinating much longer than 30 minutes, refrigerate.)

Transfer marinade to a large stockpot, and set ribs aside. To the stockpot add remaining 1 cup orange juice, water, cinnamon sticks, star anise, and sugar. Bring to a boil.

Meanwhile, heat oil in a large skillet over high heat. Carefully place ribs in oil, and fry for 2 minutes per side, or until edges are sealed. Transfer to the stockpot, and boil, uncovered, for 15 minutes. Cover, and simmer for 1 hour, adding hard boiled eggs at this point, if using.

# Vegetarian Ribs

## Ingredients

2 cups gluten  
1/3 cup nutritional yeast  
2 tablespoons paprika  
1 tablespoon salt  
2 cups water  
1/2 cup smooth peanut butter  
1 large onion, minced  
1/2 cup olive oil  
2 cups barbeque sauce

## Directions

In a large bowl, stir together the gluten, yeast, paprika and salt. Pour in the water all at once and quickly mix with a sturdy spoon. Additional water may be necessary to moisten all of the dry gluten. Don't worry that the ball is rather solid, it is supposed to be. Pour off any excess water.

If you want your ribs chewy, leave the ball just as it is. If you want it slightly less chewy, remove it from the bowl and knead for 1 to 2 minutes on a clean surface. Return it to the bowl, and coat with smooth peanut butter. Set aside.

Heat the oil in a skillet over medium heat. Add onion; cook and stir until golden brown. Remove from the heat. Pour the onion and oil over the ball of gluten. Poke a few times with a chopstick, knife or even a fork, allowing the oil to soak into the ball. Let cool.

When the ball is just warm enough to be manageable, use your hands to mix the oil and onions in. There will be a lot of oil that will not mix in and tiny pieces of gluten that will not stay attached. That's okay. The oil mainly helps the gluten absorb the spice. Just mix as much as you can.

Preheat the oven to 350 degrees F (175 degrees C).

Break off good sized handfuls of dough and shape them into strips by pulling and twisting. You want them to be about 4 inches long and 1/2 inch thick. Don't try cutting these, or rolling them out, as that will make them behave more like bread and change the texture appreciably. Place the strips on a greased baking sheet.

Bake for 40 minutes in the preheated oven. Remove from the oven and coat each piece liberally with barbeque sauce. Return to the oven for another 10 minutes.

# Argentinean-Style Ribs

## Ingredients

1 cup coarse salt, or as needed  
6 pounds beef short ribs  
6 limes, quartered

## Directions

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Coat the ribs heavily with salt. This brings out the fat.

Grill for 5 to 7 minutes on each side, or to desired doneness. Remove cooked ribs to a large glass serving dish, and squeeze lime juice over them. Serve immediately.

# Simple Beef Short Ribs

## Ingredients

- 1 pound beef short ribs
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- 2 tablespoons all-purpose flour
- 1 tablespoon olive oil
- 1 tablespoon butter
- 1 onion, sliced
- 1 clove garlic
- 1 (12 fluid ounce) can or bottle stout beer
- 1 cup beef stock

## Directions

Season the short ribs with salt and pepper, then dredge in flour until coated. Shake off the excess flour.

Heat the olive oil and butter in a large skillet or Dutch oven over medium-high heat. Cook the ribs until browned on each side, about 5 minutes per side. Remove from the skillet and set aside. Add the onion and garlic to the skillet; cook and stir until onion is tender, about 5 minutes. Return the ribs to the skillet and pour in the beer. Stir, scraping the bottom of the pan, until all of the browned bits have mixed in with the liquid. Pour in the beef stock, cover and simmer over low heat until very tender, about 2 hours.

# Tender N Tangy Ribs

## Ingredients

3/4 cup vinegar  
1/2 cup ketchup  
2 tablespoons sugar  
2 tablespoons Worcestershire sauce  
1 garlic clove, minced  
1 teaspoon ground mustard  
1 teaspoon paprika  
1/2 teaspoon salt  
1/8 teaspoon pepper  
2 pounds pork spareribs  
1 tablespoon vegetable oil

## Directions

Combine the first nine ingredients in a slow cooker. Cut ribs into serving-size pieces; brown in a skillet in oil. Transfer to slow cooker. Cover and cook on low for 4-6 hours or until tender.

# Oven BBQ Ribs

## Ingredients

1 (12 fluid ounce) can or bottle beer  
1 1/2 cups water  
1 tablespoon salt  
3 tablespoons vegetable oil  
5 pounds pork spareribs

1 tablespoon butter  
1 cup thinly sliced onions  
2 cloves garlic, pressed  
2 (8 ounce) cans diced tomatoes with juice  
1 cup ketchup  
3 tablespoons molasses  
1 tablespoon Worcestershire sauce  
1 tablespoon prepared mustard  
1/4 teaspoon salt  
1/2 tablespoon hot pepper sauce  
1 tablespoon white vinegar  
1/2 lemon, sliced into rounds

## Directions

Pour beer and water into a large stock pot. Add salt and stir to dissolve. Bring mixture to a boil over medium high heat.

In a large skillet or frying pan, heat vegetable oil over high heat. Sear ribs on both sides. Place on paper towels to briefly drain. Add seared ribs to the beer/water mixture. Add more water as needed to cover the ribs. Cover pot and simmer for 2 hours.

While the ribs are simmering, melt the butter in a sauce pan and saute the onions and garlic until onions are translucent. Stir in tomatoes, ketchup, molasses, Worcestershire, mustard, salt, hot pepper sauce and vinegar. Bring to a slow boil, stirring constantly. Reduce heat to low and leave it simmering until the ribs are finished.

Preheat oven to 350 degrees F (175 degrees C).

Drain ribs and arrange them in a shallow roasting pan, or pans. Ladle the sauce over the ribs evenly, slice each slice of lemon in half, and distribute the half slices on top of the sauce. Cover with foil loosely, and place in the oven for 15 minutes, and then uncover for the last 10, a total of 25 minutes oven time. Remove rind from lemon slices, discard rind, returning lemon "meat" to sauce on top of the ribs, and serve ribs covering each with sauce on the plate.

# Oven Ribs

## Ingredients

2 tablespoons vegetable oil  
3 pounds pork spareribs  
1 cup ketchup  
1 (12 fluid ounce) can cola-flavored carbonated beverage  
1/2 teaspoon ground ginger

## Directions

Preheat the oven to 350 degrees F (175 degrees C).

Heat the oil in a large skillet over medium-high heat. Quickly brown the spareribs on both sides. Remove the ribs, and place in a roasting pan. In a medium bowl, stir together the ketchup, cola, and ginger. Pour over the ribs, and place a lid on the pan, or cover tightly with aluminum foil.

Bake for 2 hours in the preheated oven. Remove the lid during the last 30 minutes.

# Red Wine Braised Short Ribs with Smashed Fall

## Ingredients

5 pounds beef short ribs  
1/3 cup all-purpose flour  
1 tablespoon olive oil  
1 large Spanish onion, sliced  
3 large carrots, cut into 2 inch pieces  
2 stalks celery, cut into 2 inch pieces  
2 cloves garlic, chopped  
1 tablespoon chopped fresh rosemary leaves  
4 cups Swanson® Beef Broth (regular, Lower Sodium or Certified Organic)  
1 cup dry red wine  
1 3/4 cups Swanson® Vegetable Broth or Chicken Broth (regular or Certified Organic)  
1 small butternut squash, peeled and cut into 1-inch pieces  
1 medium sweet potato, diced  
1/2 pound turnips, cut into quarters  
1/2 pound parsnips, thickly sliced  
1 Spanish onion, cut into quarters  
2 cloves garlic

## Directions

Coat the ribs with the flour and seasonings as desired.

Heat the oil in an 8-quart saucepot over medium-high heat. Add the ribs in 2 batches and cook until they're well browned on all sides. Remove the ribs with a slotted spoon and set them aside.

Add the onions to the pot and cook for 5 minutes. Add the carrots, celery, garlic and rosemary. Cook for 3 minutes. Add the beef broth and wine. Return the beef to the pot. Heat to a boil. Reduce the heat to low. Cover and cook for 1 to 1 1/2 hours, or until the meat is very tender.

While the ribs are cooking, prepare the smashed vegetables: Place vegetable broth, squash, sweet potato, turnips, parsnips, onion and garlic in a 4-quart saucepot over high heat. Heat to a boil. Reduce the heat to low. Cover and cook for 20 minutes or until the vegetables are tender. Drain vegetables, reserving the liquid.

Mash the vegetables with 1/2 to 1 cup reserved broth using a potato masher until the vegetables are desired consistency. Serve with the ribs.

# Rockin' Baby Back Ribs Sauce

## Ingredients

6 pounds seedless watermelon  
1 (6 ounce) can tomato paste  
1 tablespoon onion powder  
1 tablespoon garlic powder  
2 cups firmly packed brown sugar  
1/2 cup dry sherry  
2 teaspoons lemon juice  
1 teaspoon liquid smoke flavoring

## Directions

Cut the melon flesh into chunks, and discard the rind. Place the chunks in a large saucepan over medium heat for 2 to 3 hours, stirring occasionally, or until the melon is the consistency of applesauce.

Stir in the tomato paste, onion powder, garlic powder, brown sugar, sherry, lemon juice, and liquid smoke. Reduce heat to low, and simmer uncovered for 2 hours. Allow mixture to cool to room temperature before using.

# Honey Baked Ribs

## Ingredients

1 (10.5 ounce) can beef  
consomme, undiluted  
1/2 cup ketchup  
1/2 cup soy sauce  
1/2 cup honey  
4 garlic cloves, minced  
4 pounds country-style pork  
spareribs, cut into serving-size  
pieces

## Directions

Combine the first five ingredients in a bowl. Pour half into a large resealable plastic bag or shallow glass container; add ribs. Cover and refrigerate overnight, turning once. Refrigerate remaining marinade. Remove ribs to a greased roasting pan; discard marinade. Cover and bake at 425 degrees F for 10 minutes. Reduce heat to 325 degrees F. Cover and bake 30 minutes longer; drain. Pour reserved marinade over ribs. Bake, uncovered, for 45 minutes or until meat is tender, basting frequently.

# Spicy Honey-Mustard Glazed Pork Ribs

## Ingredients

2 tablespoons vegetable oil  
1 small onion, minced  
1 1/2 cups honey  
1 cup Dijon mustard  
1/2 cup cider vinegar  
1/4 cup crushed red pepper flakes  
1 teaspoon Cajun seasoning  
1/2 teaspoon salt  
ground black pepper to taste  
2 (2 pound) slabs baby back pork ribs

## Directions

Preheat grill for medium heat and lightly oil grate.

Heat oil in a saucepan over medium heat. Saute minced onion for about 5 minutes, or until caramelized. Stir in honey, mustard, and vinegar. Season with crushed red pepper, Cajun seasoning, salt, and black pepper. Reduce heat, and simmer 5 minutes, stirring occasionally. Remove from heat, and set aside.

Generously sprinkle ribs with salt and pepper on both sides. Place ribs on grill rack, cover, and open vents halfway. Cook for 35 minutes. Turn ribs once, making sure they are not being over-cooked. Brush tops of ribs with sauce, and cook covered for 5 to 10 minutes. Turn ribs over, cover, and cook for another 5 to 10 minutes. Remove ribs from grill. Heat remaining sauce, and serve as a dipping or mopping sauce.

# GrannyLin's Barbeque Ribs Made Easy

## Ingredients

1 large onion, sliced  
1 (4 pound) package country style  
pork ribs  
Salt and ground black pepper  
1 (18 ounce) bottle barbeque  
sauce  
1/2 cup water

## Directions

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source. Set slow cooker on Medium, add the sliced onions and cover.

Place the ribs on a baking sheet, season with salt and ground black pepper, and place under the preheated broiler until brown, about 5 minutes. Place the browned ribs into the preheated slow cooker with the onion. Cover and cook for 4 hours.

After 4 hours, pour the entire bottle of barbeque sauce over the ribs and onions, pour water into the barbeque sauce bottle, shake and pour into the slow cooker to prevent sticking. Stir gently to combine the water and barbeque sauce. Cover and cook until tender, about another 4 hours.

# Mom's Stovetop Pork Ribs

## Ingredients

10 pork spareribs  
1/2 cup soy sauce  
10 cloves garlic, crushed  
1 tablespoon dried rosemary  
1 tablespoon dried oregano  
2 bay leaves  
1 lime, juiced  
10 sprigs fresh parsley  
ground black pepper to taste  
2 limes, cut into wedges

## Directions

Place the spareribs into a large pot, and fill with just enough water to cover. Add the soy sauce, garlic, rosemary, oregano, bay leaves, lime juice and 3/4 of the parsley. Bring to a boil, then simmer uncovered over medium heat until the water has completely evaporated, about 25 minutes.

When all of the water is gone, remove the bay leaves, and allow meat to brown, turning occasionally. Use a spatula to scrape up browned bits and softened garlic from the bottom of the pot, and toss them with the pork. The garlic will dissolve onto the meat. Remove the meat, and drain on paper towels. Season with black pepper and garnish with lime wedges and remaining parsley.

# Honey Barbecued Spare Ribs

## Ingredients

3 pounds pork spare ribs or pork loin back ribs  
3 tablespoons lemon juice  
2 tablespoons honey  
2 tablespoons vegetable oil  
1 tablespoon soy sauce  
1 tablespoon instant minced onion  
1 teaspoon paprika  
1 teaspoon salt  
1/2 teaspoon dried oregano  
1/8 teaspoon garlic powder

## Directions

Cut spare ribs into serving-size pieces. Place ribs, bone side down, on a rack in a shallow roasting pan. Cover and roast at 350 degrees F for 1 hour. Drain. Combine all the remaining ingredients in a bowl; brush some of glaze on ribs. Roast, uncovered, 30-45 minutes longer or until meat is tender, brushing occasionally with remaining glaze.

# Red Raspberry Glazed Onion and Ruby Red Ribs

## Ingredients

4 pounds pork loin back ribs, cut into 2-inch 'riplets'\*  
2 cloves garlic, minced  
Salt and ground black pepper  
1 large onion, cut into 1/4 inch slices  
1 cup water  
1 (21 ounce) can LUCKY LEAF® Premium Red Raspberry Pie Filling  
1 cup bottled barbecue sauce  
1/4 cup packed brown sugar  
1/4 cup dry sherry  
1/2 teaspoon liquid smoke  
1/4 teaspoon dry mustard  
Sliced green onions

## Directions

Sprinkle riblets with garlic, salt, and pepper. Separate onion slices into rings and spread in the bottom of a roasting pan. Top with ribs. Pour water over ribs. Cover roasting pan with foil. Bake in a 350 degrees F oven for 30 minutes.

Meanwhile, in a medium saucepan combine pie filling, barbecue sauce, brown sugar, sherry, liquid smoke, and dry mustard. Bring to boiling. Reduce heat and simmer, uncovered, 10 minutes, stirring occasionally.

Uncover ribs and drain off any liquid in the pan; discard liquid. Spread barbecue sauce evenly over ribs and roast, uncovered, for 1 hour or until ribs are tender, stirring every 15 minutes.

Serve ribs and onions on a serving platter sprinkled with green onions. Makes 10 (4-rib) appetizer servings.

# Braised Beef Short Ribs

## Ingredients

1/2 cup all-purpose flour for coating  
2 teaspoons salt  
1 pinch ground black pepper  
4 pounds beef short ribs  
2 tablespoons vegetable oil  
1 cup water  
1 cup stewed tomatoes  
1 clove garlic, minced  
6 potatoes, peeled and cubed  
3 onions, chopped  
6 carrots, chopped  
1 1/2 tablespoons all-purpose flour  
4 tablespoons water

## Directions

In a bowl, combine the 1/2 cup flour, salt and ground black pepper. Roll the ribs in the seasoned flour.

In a large pot, heat the oil and brown the ribs well on all sides. Pour in 1 cup boiling water, tomatoes, and garlic. Reduce heat to low, cover, and simmer for 1 1/2 hours, adding more water if necessary.

Place the potatoes, onions, and carrots in the pot. Continue to simmer for another 30 minutes to 1 hour, or until all vegetables are tender. Remove the meat and vegetables to a serving platter.

In a separate small bowl, dissolve 1 1/2 tablespoons flour and 2 tablespoons water for every one cup liquid remaining in the pot. Add this to the pot and stir well until thickened. Pour over meat and vegetables.

# Barbecue Ribs

## Ingredients

4 pounds pork spareribs  
1 cup brown sugar  
1/4 cup ketchup  
1/4 cup soy sauce  
1/4 cup Worcestershire sauce  
1/4 cup rum  
1/2 cup chile sauce  
2 cloves garlic, crushed  
1 teaspoon dry mustard  
1 dash ground black pepper

## Directions

Preheat oven to 350 degrees F (175 degrees C). Cut spareribs into serving size portions, wrap in double thickness of foil, and bake for 1 1/2 hours. Unwrap, and drain drippings. (I usually freeze the drippings to use later in soups.) Place ribs in a large roasting pan.

In a bowl, mix together brown sugar, ketchup, soy sauce, Worcestershire sauce, rum, chile sauce, garlic, mustard, and pepper. Coat ribs with sauce and marinate at room temperature for 1 hour, or refrigerate overnight.

Preheat grill for medium heat. Position grate four inches above heat source.

Brush grill grate with oil. Place ribs on grill, and cook for 30 minutes, basting with marinade.

# Ribs for Kids

## Ingredients

1 medium onion, chopped  
2 tablespoons vegetable oil  
1 cup water  
1 cup ketchup  
1/2 cup cider vinegar  
2 tablespoons sugar  
2 tablespoons Worcestershire sauce  
2 teaspoons ground mustard  
2 teaspoons paprika  
1/8 teaspoon hot pepper sauce  
6 hot dogs  
Hot cooked rice

## Directions

In a saucepan, saute onion in oil until tender. Stir in water, ketchup, vinegar, sugar, Worcestershire sauce, mustard, paprika and hot pepper sauce. Bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes.

Cut hot dogs in half lengthwise and then widthwise. Place in a greased 11-in. x 7-in. x 2-in. baking dish. Top with sauce. Bake, uncovered, at 350 degrees F for 20-25 minutes or until heated through. Serve over rice.

# Sunday Afternoon Slow-Cooked Spare Ribs

## Ingredients

8 meaty pork loin spareribs  
1 tablespoon light olive oil  
1 (14 ounce) can beef broth  
1/2 cup ketchup  
1/4 cup brown sugar  
1/4 cup lemon juice  
2 tablespoons vinegar  
2 tablespoons Worcestershire sauce  
2 tablespoons soy sauce  
1/2 teaspoon crushed red pepper flakes  
1 tablespoon seafood seasoning (such as Old Bay®)  
1/4 cup dried minced onion  
1/2 teaspoon ground nutmeg  
salt and black pepper to taste

## Directions

Place the ribs into a large pot, and cover with lightly salted water. Bring the ribs to a boil, and boil for 45 minutes. Drain off the water and set the ribs aside.

Heat the olive oil in a large, heavy pot or Dutch oven over medium heat until the oil shimmers, and brown the ribs on all sides, about 10 minutes per side. Remove the ribs, and pour in the beef broth, ketchup, brown sugar, lemon juice, vinegar, Worcestershire sauce, soy sauce, red pepper flakes, seafood seasoning, dried onion, nutmeg, and salt and pepper. Stir the ingredients until the sauce has dissolved any brown bits of flavor from the bottom of the pan. Bring the sauce to a simmer over medium-low heat, and transfer the ribs back into the sauce.

Coat the ribs with sauce, cover the pan, and simmer over low heat until the meat is very tender and falls off the bones, about 3 hours.

# Country-Style Ribs

## Ingredients

1/3 cup all-purpose flour  
2 teaspoons salt  
1/4 teaspoon pepper  
4 pounds bone-in country-style pork ribs  
3 tablespoons vegetable oil  
1 medium onion, sliced and separated into rings  
1 (14.5 ounce) can beef broth  
1/4 cup ketchup  
3 tablespoons Worcestershire sauce  
2 tablespoons cider vinegar  
3 whole cloves  
3 whole allspice  
1 garlic clove, minced  
1 bay leaf  
1/2 teaspoon celery salt  
1/8 teaspoon cayenne pepper

## Directions

In a large resealable plastic bag, combine the flour, salt and pepper. Add ribs, a few pieces at a time, and shake to coat. In a large skillet, brown ribs in oil; transfer to a greased 13-in. x 9-in. x 2-in. baking dish. Sprinkle with onion. Combine the remaining ingredients; pour over ribs.

Cover and bake at 350 degrees F for 1-1/4 hours or until meat is tender. Remove ribs to a serving platter; keep warm. Strain liquid; skim fat. Serve sauce with ribs.

# Dynamite Bourbon Ribs

## Ingredients

1 cup dark brown sugar  
2/3 cup bourbon  
1 cup light soy sauce  
4 cloves garlic  
3 pounds country style pork ribs

## Directions

Process brown sugar, bourbon, soy sauce, and garlic in a food processor or blender to mince garlic with other ingredients. Pour over ribs, and marinate for several hours in the refrigerator.

Preheat an outdoor grill for medium heat, and lightly oil grate.

Place ribs on grate, and cover. Cook for 45 minutes to 1 hour depending on thickness of your ribs. When finished, the internal temperature of the ribs should be 160 degrees F (70 degrees C) when taken with a meat thermometer.

# Stuffed Ribs

## Ingredients

- 1 teaspoon poultry seasoning
- 1 teaspoon garlic salt
- 1/4 teaspoon black pepper
- 2 (2 pound) slabs baby back pork ribs
- 8 cups day-old bread cubes
- 1 celery, diced
- 1/2 cup minced onion
- 1/4 teaspoon garlic powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 2 teaspoons poultry seasoning
- 1 cup chicken broth

## Directions

Combine 1 teaspoon poultry seasoning, garlic salt, and 1/4 teaspoon black pepper. Sprinkle over the meaty side of the ribs, and rub into the meat. Let stand while making the dressing.

Preheat the oven to 325 degrees F (165 degrees C).

In a large bowl, combine bread cubes, celery, onion, garlic powder, salt, 1/4 teaspoon black pepper, and 2 teaspoons poultry seasoning. Mix well with your hands. Pour the broth evenly over the mixture to dampen all of the stuffing. Lay one rack of the ribs on the counter, meaty side down. Top with the stuffing; pile it up! Top with the second rack of ribs, meaty side up. Wrap and tie with thread or string in about 3 places to keep them together. Transfer to a rack in a roasting pan.

Cover, and bake for 1 hour in preheated oven. Remove the cover, and bake an additional 45 minutes to 1 hour.

# Chinese Braised Spare Ribs

## Ingredients

1 pound pork spareribs, cut into 3 inch pieces  
1 tablespoon vegetable oil  
1 (1 inch) piece fresh ginger root, sliced  
5 green onions cut into 2-inch pieces  
1/2 teaspoon ground cinnamon  
2 cups water  
1 1/2 tablespoons soy sauce  
1 teaspoon white sugar  
1 teaspoon rice wine  
1/4 teaspoon salt  
1/4 teaspoon pepper

## Directions

Bring a large pot of water to a boil, then add the spareribs, and cook uncovered for 3 to 5 minutes. Drain in a colander and set aside.

Heat the vegetable oil in a skillet over high heat. Stir in the ginger, green onions, and cinnamon; cook and stir until fragrant. Stir in the spareribs and cook for 3 to 5 minutes. Pour in the water, soy sauce, sugar, and rice wine. Season with salt and pepper. Bring the mixture to a boil, then reduce heat to low and cover. Simmer until the spareribs are tender, about 1 hour.

# Throw-Together Short Ribs

## Ingredients

- 1/3 cup water
- 1/4 cup tomato paste
- 3 tablespoons brown sugar
- 1 tablespoon prepared mustard
- 2 teaspoons seasoned salt
- 2 teaspoons cider vinegar
- 1 teaspoon Worcestershire sauce
- 1 teaspoon beef bouillon granules
- 2 pounds beef short ribs
- 1 small tomato, chopped
- 1 small onion, chopped
- 1 tablespoon cornstarch
- 1 tablespoon cold water

## Directions

In a 3-qt. slow cooker, combine the first eight ingredients. Add the ribs, tomato and onion. Cover and cook on low for 4-5 hours or until meat is tender.

In a small bowl, combine cornstarch and cold water until smooth; gradually stir into cooking juices. Cover and cook for 10-15 minutes or until thickened.

# Easy and Simple Korean BBQ Ribs

## Ingredients

1 cup soy sauce  
1 cup white sugar  
1 teaspoon ground black pepper  
5 cloves garlic, chopped  
3 green onions, chopped  
2 tablespoons Asian (toasted) sesame oil  
1 teaspoon sesame seeds  
2 pounds Korean-style short ribs  
(beef chuck flanken, cut 1/3 to 1/2 inch thick across bones)

## Directions

Whisk together the soy sauce and sugar in a bowl until the sugar has dissolved, and stir in the black pepper, garlic, green onions, sesame oil, and sesame seeds.

Place the ribs in a large bowl, and pour the marinade over the ribs. Stir to coat the ribs with the marinade, and refrigerate for 1 hour. Stir the ribs and marinade again, and refrigerate for 1 more hour.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate.

Remove the ribs from the marinade, discard the marinade, and grill the ribs until brown and no longer pink in the center, about 5 minutes per side. Have a spray bottle of water handy in case the ribs flare up.

# Western Ribs

## Ingredients

3 pounds pork spareribs  
1 cup barbecue sauce  
1/2 cup tomato juice  
2 tablespoons Italian salad  
dressing  
1 tablespoon dried parsley flakes  
1 small onion, diced

## Directions

Place the ribs in an ungreased 13-in. x 9-in. x 2-in. baking pan. Cover with foil. Bake at 325 degrees F for 1-1/2 hours or until just tender; drain. Combine remaining ingredients; spoon over ribs. Bake, uncovered, 45 minutes longer, basting occasionally. Cut into serving-size pieces.

# Korean Braised Short Ribs (Galbi Jjim)

## Ingredients

### Sauce:

- 1 1/2 cups soy sauce
- 3 tablespoons sesame oil
- 2 tablespoons minced garlic
- 1 tablespoon minced fresh ginger root
- 1 teaspoon ground ginger
- 1/4 cup brown sugar
- 2 1/2 cups water
- 1/2 cup rice wine
- 1/2 cup pear, peeled and grated
- 1 kiwi, peeled and mashed
- 2 teaspoons salt
- 1 pinch ground black pepper

### Ribs:

- 4 pounds beef short ribs
- 1 carrot, cut into large dice
- 2 potatoes, peeled, cut into large chunks
- 1/2 cup chopped green onions
- 1 yellow onion, cut into large dice
- 1 cup chestnuts (optional)
- 1/2 cup shiitake mushrooms, sliced (optional)

## Directions

To make the sauce, combine the soy sauce, sesame oil, garlic, fresh ginger, ground ginger, brown sugar, water, rice wine, pear, kiwi, salt, and pepper in a large bowl. Whisk to combine.

Fill a large stockpot with cold water. Soak the short ribs in the water for 30 minutes to 1 hour to pull out impurities. Drain. Score ribs by slicing shallow criss cross cuts across the meat.

Fill the stockpot with clean water and bring to a boil. Simmer the short ribs in the water for 30 minutes. Drain. Return the simmered ribs to the pot; pour in the sauce, bring to a low boil. Simmer the ribs in the sauce for 60 minutes. Stir in the carrot, potatoes, green onions, yellow onion, chestnuts, and shiitake mushrooms. Simmer until vegetables are tender, at least 30 additional minutes.

# Campbell's® Honey Barbecued Ribs

## Ingredients

4 pounds pork spareribs  
1 (10.5 ounce) can Campbell's®  
Condensed French Onion Soup  
3/4 cup ketchup  
1/3 cup honey  
1/2 teaspoon garlic powder  
1/2 teaspoon ground black  
pepper

## Directions

Cut ribs into serving pieces. Place ribs in 6-quart saucepot. Cover with water. Heat to a boil. Reduce heat to low. Cover and cook 30 minutes. Drain.

Mix soup, ketchup, honey, garlic powder and black pepper in 2-quart saucepan. Heat to a boil. Reduce heat to low. Cook 5 minutes.

Place ribs on lightly oiled grill rack over medium-hot coals. Grill 20 minutes or until no longer pink and glazed, turning and brushing often with soup mixture.

# Tanya's Boneless Short Ribs

## Ingredients

4 pounds boneless beef short ribs, trimmed and cut into 2-inch pieces  
1 (8 ounce) can tomato sauce  
1 cup tomato juice  
1 small onion, finely chopped  
3 tablespoons cider vinegar  
2 tablespoons Worcestershire sauce  
1 tablespoon hot sauce  
1/4 teaspoon ground cinnamon  
1 pinch ground cloves  
1 pinch ground black pepper

## Directions

Preheat the oven broiler.

Place ribs on a rack in a broiler pan, and broil on top oven rack 15 minutes, or until well browned. Remove from heat, and transfer to a baking dish. Reduce oven temperature to 350 degrees F (175 degrees C).

In a saucepan over medium heat, mix the tomato sauce, tomato juice, onion, vinegar, Worcestershire sauce, and hot sauce. Season with cinnamon, cloves, and pepper. Bring to a boil. Pour over the ribs in the baking dish.

Bake ribs in the 350 degrees F (175 degrees C) oven 45 minutes, or until meat pulls apart easily with a fork and reaches a minimum internal temperature of 160 degrees F (70 degrees C).

# Glazed Country Ribs

## Ingredients

3/4 cup pineapple juice  
1/2 cup vegetable oil  
1/2 cup white wine  
1/4 cup packed brown sugar  
1 tablespoon Worcestershire sauce  
6 cloves garlic, minced  
1 teaspoon salt  
1 teaspoon ground black pepper  
1 teaspoon dried rosemary  
3 pounds country style pork ribs

## Directions

In a medium bowl, whisk together pineapple juice, vegetable oil, white wine, brown sugar, Worcestershire sauce, garlic, salt, ground black pepper and rosemary.

Place ribs in a large, shallow dish, and pierce several times with a fork. Pour 1/2 the marinade over ribs, reserving remainder. Cover and marinate in the refrigerator 8 hours, or overnight, turning once.

Preheat an outdoor grill for medium, indirect heat and lightly oil grate.

Place ribs on the prepared grill. Cook 10 minutes per side, basting frequently with remaining marinade. Continue cooking 20 minutes, or to desired doneness, turning occasionally.

# Bill's Smoked BBQ Baby Back Ribs

## Ingredients

5 pounds baby back pork ribs  
1/2 gallon apple juice  
1 head garlic, separated into  
cloves  
1 tablespoon granulated garlic  
2 cups barbeque sauce

## Directions

Prepare charcoal in a smoker, and bring the temperature to 225 degrees F (110 degrees C).

Cut the ribs into smaller portions of 3 or 4 ribs, and place them in a large pot. Pour in enough apple juice to cover. Place a lid on the pot and bring to a boil. Remove from the heat, and let stand for 15 minutes.

Lightly oil the grate in your smoker. Place ribs on the grate, and throw a few cloves of garlic onto the hot coals. Close the smoker. Maintain the temperature at 225 degrees F (110 degrees C) by adding more charcoal as needed. Smoke the ribs for 7 hours, adding more garlic cloves to the coals occasionally.

Make a sauce by mixing together the barbeque sauce with 2 cups of the apple juice from the pot. Season with granulated garlic. Baste ribs with this sauce while continuing to cook for another 30 minutes.

# Scott Hibb's Amazing Whisky Grilled Baby Back

## Ingredients

2 (2 pound) slabs baby back pork ribs  
coarsely ground black pepper  
1 tablespoon ground red chile pepper  
2 1/4 tablespoons vegetable oil  
1/2 cup minced onion  
1 1/2 cups water  
1/2 cup tomato paste  
1/2 cup white vinegar  
1/2 cup brown sugar  
2 1/2 tablespoons honey  
2 tablespoons Worcestershire sauce  
2 teaspoons salt  
1/4 teaspoon coarsely ground black pepper  
1 1/4 teaspoons liquid smoke flavoring  
2 teaspoons whiskey  
2 teaspoons garlic powder  
1/4 teaspoon paprika  
1/2 teaspoon onion powder  
1 tablespoon dark molasses  
1/2 tablespoon ground red chile pepper

## Directions

Preheat oven to 300 degree F (150 degrees C).

Cut each full rack of ribs in half, so that you have 4 half racks. Sprinkle salt and pepper (more pepper than salt), and 1 tablespoon chili pepper over meat. Wrap each half rack in aluminum foil. Bake for 2 1/2 hours.

Meanwhile, heat oil in a medium saucepan over medium heat. Cook and stir the onions in oil for 5 minutes. Stir in water, tomato paste, vinegar, brown sugar, honey, and Worcestershire sauce. Season with 2 teaspoons salt, 1/4 teaspoon black pepper, liquid smoke, whiskey, garlic powder, paprika, onion powder, dark molasses, and 1/2 tablespoon ground chili pepper. Bring mixture to a boil, then reduce heat. Simmer for 1 1/4 hours, uncovered, or until sauce thickens. Remove from heat, and set sauce aside.

Preheat an outdoor grill for high heat.

Remove the ribs from the oven, and let stand 10 minutes. Remove the racks from the foil, and place on the grill. Grill the ribs for 3 to 4 minutes on each side. Brush sauce on the ribs while they're grilling, just before you serve them (adding it too early will burn it).

# Barbecued Sticky Ribs

## Ingredients

3/4 teaspoon garlic powder

1 teaspoon salt

1/2 teaspoon pepper

4 pounds pork spareribs

SAUCE:

1 (10.75 ounce) can condensed tomato soup, undiluted

1 small onion, chopped

1 cup water

1/2 cup light corn syrup

1/2 cup ketchup

1/4 cup cider vinegar

2 tablespoons Worcestershire sauce

2 teaspoons chili powder

1 teaspoon hot pepper sauce

1/2 teaspoon ground cinnamon

## Directions

Combine garlic powder, salt and pepper; rub onto both sides of ribs. Place in a single layer in a 15-in. x 10-in. x 1-in. baking pan. Bake at 325 degrees F for 30-35 minutes; drain off fat. Combine sauce ingredients; pour over ribs. Bake 50-60 minutes longer, basting occasionally. Cut into serving-size pieces.

# Deluxe Garlic Ribs

## Ingredients

6 1/2 pounds pork baby back ribs  
1 teaspoon dried thyme  
2 teaspoons dried oregano  
2 teaspoons garlic powder  
2 tablespoons salt  
1 tablespoon ground black pepper

1 teaspoon dry mustard  
2 tablespoons Worcestershire sauce  
2 tablespoons soy sauce  
2 tablespoons distilled white vinegar  
1/2 cup steak sauce  
3 tablespoons white wine  
2 cloves crushed garlic  
2 teaspoons ground black pepper  
8 tablespoons plum sauce  
1 (12 ounce) jar honey  
3 tablespoons molasses

## Directions

Place ribs in a large pot, cover with water and add thyme, oregano, garlic powder, salt and pepper. Bring to a boil and simmer for 40 minutes.

Remove from heat and either let stand until ready to barbecue or cook immediately.

Meanwhile, mix together the sauce ingredients and blend well. Remove ribs from liquid and brush both sides with the sauce.

If possible barbecue the ribs 6 to 8 inches from the coals for 15-20 minutes or until brown and crisp. Basting frequently. Serve with remaining sauce.

# Kansas City Style Pork Back Ribs

## Ingredients

3 slabs pork back ribs  
1/2 cup sugar  
1/4 cup paprika  
3 tablespoons seasoned salt  
2 tablespoons chili powder  
2 tablespoons ground black pepper  
1 tablespoon celery salt  
1 tablespoon onion powder  
1 tablespoon garlic powder  
2 teaspoons ground sage  
1 teaspoon dry mustard  
1 cup your favorite barbecue sauce  
1/2 cup honey

## Directions

In pint-jar with tight-fitting lid, combine sugar, paprika, seasoned salt, chili powder, black pepper, celery salt, onion powder, garlic powder, ground sage and dry mustard. Place lid on jar and shake jar to combine thoroughly. Set spice rub aside. Makes about 1 1/2 cups.

In small saucepan over low heat, stir together barbecue sauce and honey. Heat through, stirring occasionally, about 5 minutes. Set barbecue glaze aside, keep warm or at room temperature before using. (If storing for more than 2 hours, cover and refrigerate. Reheat gently before using).

Pat ribs dry with paper towels and season generously with spice rub, using about 4-6 tablespoons for each slab of ribs. Grill over indirect heat in a covered grill or smoker for 1 1/2 to 2 hours. Turn ribs once during cooking, about halfway through. Ribs are done when the meat is very tender (insert a paring knife between ribs to determine); they will pull apart fairly easily. About 20 minutes before ribs are done, baste heavily with barbecue glaze. If you like your ribs extra sticky, baste again 10 minutes before removing from the grill.

# Carolina Style Ribs

## Ingredients

1/2 cup brown sugar  
1/3 cup fresh lemon juice  
1/4 cup white vinegar  
1/4 cup apple cider vinegar  
1 tablespoon Worcestershire sauce  
1/4 cup molasses  
2 cups prepared mustard  
2 teaspoons dried minced garlic  
2 teaspoons salt  
1 teaspoon ground black pepper  
1 teaspoon crushed red pepper flakes  
1/2 teaspoon white pepper  
1/4 teaspoon cayenne pepper  
2 racks pork spareribs  
1/2 cup barbeque seasoning, or to taste

## Directions

In a medium bowl, whisk together the brown sugar, lemon juice, white vinegar, cider vinegar, Worcestershire sauce, molasses and mustard. Season with granulated garlic, salt, pepper, red pepper flakes, white pepper and cayenne pepper, and mix well. Set aside.

Preheat an outdoor grill or smoker to 225 to 250 degrees F (110 to 120 degrees C).

Rub ribs liberally with barbeque seasoning, then place them in the smoker or grill, and cover. Cook for 4 hours, or until very tender. The meat will easily separate from the bone. Baste ribs with mustard sauce liberally during the final 30 minutes. Heat remaining sauce to a boil, and serve on the side.

# Peach-Glazed Ribs

## Ingredients

3 pounds pork baby back ribs, cut into serving size pieces  
1 (15 ounce) can peach halves, drained  
1/3 cup soy sauce  
1/4 cup vegetable oil  
1/4 cup honey  
2 tablespoons brown sugar  
1 teaspoon sesame seeds, toasted  
1 clove garlic, peeled  
1/4 teaspoon ground ginger

## Directions

Prepare grill for indirect heat, using a drip pan. Place ribs over drip pan. Grill, covered, over indirect medium heat for 60 minutes, turning occasionally.

Meanwhile, in a blender or food processor, combine the remaining ingredients; cover and process until smooth. Baste ribs with some of the sauce. Grill 15-20 minutes longer or until meat is tender and juices run clear, basting occasionally with remaining sauce.

# Sylvia's Ribs

## Ingredients

8 pounds pork spareribs  
3 cups ketchup  
1 cup barbeque sauce  
1 cup brown sugar  
2 1/2 tablespoons lemon juice  
2 teaspoons Worcestershire sauce  
1 dash hot pepper sauce, or to taste  
3 tablespoons steak sauce, (e.g. Heinz 57)  
2 cloves garlic, minced

## Directions

Place the ribs in a large stock pot with enough water to cover. Bring the water to a boil and cook over medium-high heat for 1 hour.

Preheat oven to 350 degrees F (175 degrees C).

In medium saucepan, combine ketchup, barbeque sauce, brown sugar, lemon juice, Worcestershire sauce, hot pepper sauce, steak sauce and garlic; blend well. Cook the sauce over medium heat for approximately 20 minutes. (Please note that the above ingredients are all to taste. Use more or less of anything you like. I never make the ribs the same way twice!)

Cut the ribs between the bones and place in a baking pan. Pour sauce over ribs, cover and cook for 30 minutes. Remove foil and continue cooking for an additional 30 minutes.

# Tangy Spare Ribs

## Ingredients

4 pounds pork spareribs  
1 medium onion, finely chopped  
1/2 cup finely chopped celery  
2 tablespoons butter or margarine  
1 cup ketchup  
1 cup water  
1/3 cup lemon juice  
2 tablespoons vinegar  
2 tablespoons brown sugar  
1 tablespoon Worcestershire  
sauce  
1/2 teaspoon dry mustard  
1/8 teaspoon pepper  
1/8 teaspoon chili powder

## Directions

Cut ribs into serving-size pieces; place on a rack in a shallow roasting pan. Bake, uncovered, at 350 degrees F for 1 hour.

Meanwhile in a medium saucepan, saute onion and celery in butter for 4-5 minutes or until tender. Add remaining ingredients; mix well. Bring to a boil reduce heat. Cook and stir until slightly thickened, about 10 minutes. Remove from the heat. Drain fat from roasting pan. Pour sauce over ribs. Bake 1-1/2 hours longer or until meat is tender.

# Italian Style Short Ribs

## Ingredients

1 tablespoon butter  
3 slices bacon, chopped  
2 pounds beef short ribs, cut into  
2 inch pieces  
1 1/2 teaspoons salt  
1/8 teaspoon ground black  
pepper  
1 cup beef broth  
2 tablespoons fresh lemon juice  
1/4 cup red wine  
1/8 teaspoon dried oregano,  
crushed

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large heavy saucepan over medium heat, melt the butter and brown the bacon and beef short ribs, stirring constantly for about 10 minutes.

Transfer ribs and bacon to a 2 quart baking dish. Season with salt and pepper. Pour in the beef broth, lemon juice and red wine. Sprinkle in oregano. Mix well and cover the dish.

Bake in the preheated oven 1 1/2 to 2 hours, until the meat may be easily separated from the bone. Spoon off excess fat before serving.

# Island Jump-Up Ribs

## Ingredients

3 pounds pork spareribs, cut into serving size pieces  
2/3 cup honey  
1/2 cup coconut milk  
1/3 cup lime juice  
1 teaspoon grated lime zest  
3 cloves garlic, minced  
2 tablespoons minced fresh ginger root  
1 fresh red chile pepper, finely chopped  
4 green onions, chopped  
1/2 teaspoon salt

## Directions

Place ribs into a large saucepan. Cover with cold water, then place over high heat, and bring to a boil. Reduce heat to medium, and simmer for 40 minutes, then drain, and allow to cool to room temperature.

In a large bowl, mix together the honey, coconut milk, and lime juice. Stir in the lime zest, garlic, ginger, chile pepper, green onions, and salt. Toss the ribs with the marinade, cover, and refrigerate overnight, turning on occasion.

Preheat oven to 350 degrees F (175 degrees C).

Arrange the ribs in a shallow baking dish. Bake in preheated oven until tender, 30 to 35 minutes.

# Sweet and Savory Ribs

## Ingredients

1 large onion, sliced and  
separated into rings  
2 1/2 pounds boneless country-  
style pork ribs  
1 (18 ounce) bottle honey  
barbecue sauce  
1/3 cup maple syrup  
1/4 cup spicy brown mustard  
1/2 teaspoon salt  
1/4 teaspoon pepper

## Directions

Place onion in a 5-qt. slow cooker. Top with the ribs. Combine the barbecue sauce, syrup, mustard, salt and pepper; pour over ribs. Cover and cook on low for 8-9 hours or until the meat is tender.

# Melt-In-Your-Mouth Short Ribs

## Ingredients

3 pounds beef short ribs, cut into serving-sized pieces  
2 tablespoons packed brown sugar  
3 cloves garlic, minced  
1 teaspoon dried thyme leaves, crushed  
1/4 cup all-purpose flour  
1 (10.5 ounce) can Campbell's® Condensed French Onion Soup  
1 (12 fluid ounce) bottle dark ale or beer  
Hot mashed potatoes or egg noodles

## Directions

Place the beef into a 3 1/2- to 6-quart slow cooker. Add the brown sugar, garlic, thyme and flour. Toss to coat. Stir the soup and ale in a small bowl. Pour over the beef.

Cover and cook on LOW for 8 to 9 hours\* or until the beef is fork-tender. Serve with the mashed potatoes.

# Worcestershire Ribs

## Ingredients

1 1/4 pounds pork spareribs  
1/2 cup tomato paste  
1/2 cup Worcestershire sauce  
2 teaspoons hot pepper sauce (e.g. Tabasco, etc.)  
1/4 cup golden syrup  
1 sweet red pepper, seeded and cut into thin strips  
1 onion, thinly sliced

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Cover a roasting pan with aluminum foil. Place the ribs into the prepared pan.

Bake in preheated oven for 10 minutes, turn, and cook 10 minutes more. Remove from oven, and drain off fat.

Meanwhile, stir together the tomato paste, Worcestershire sauce, hot pepper sauce, and golden syrup in a bowl. Drizzle sauce over the ribs.

Return ribs to oven, and bake 30 minutes more. Remove from oven, and spread the red pepper and onions over the ribs.

Return ribs to oven, and bake 10 minutes more.

# Cranberry Glazed Pork Ribs

## Ingredients

1 (8 ounce) can whole cranberry sauce  
1 cinnamon stick  
1 tablespoon prepared Dijon-style mustard  
1 teaspoon grated orange zest  
1 1/2 pounds country style pork ribs

## Directions

In a small saucepan stir cranberry sauce, cinnamon stick, mustard and orange zest over medium heat for 5 minutes or till bubbly. Set aside.

On preheated coals (medium heat) with a drip pan, place ribs on grill. Brush with sauce. Cover and grill for 45 to 60 minutes, brushing occasionally with sauce, until ribs are tender and no pink remains.

Heat remaining sauce. Remove and discard cinnamon stick. Serve sauce with ribs.

# Simple BBQ Ribs

## Ingredients

2 1/2 pounds country style pork ribs  
1 tablespoon garlic powder  
1 teaspoon ground black pepper  
2 tablespoons salt  
1 cup barbeque sauce

## Directions

Place ribs in a large pot with enough water to cover. Season with garlic powder, black pepper and salt. Bring water to a boil, and cook ribs until tender.

Preheat oven to 325 degrees F (165 degrees C).

Remove ribs from pot, and place them in a 9x13 inch baking dish. Pour barbeque sauce over ribs. Cover dish with aluminum foil, and bake in the preheated oven for 1 to 1 1/2 hours, or until internal temperature of pork has reached 160 degrees F (70 degrees C).

# Finger Licking Ribs

## Ingredients

4 pounds pork spareribs, sawed in thirds across bones  
2 tablespoons garlic powder, divided  
1 tablespoon vegetable oil  
1/2 cup Kikkoman Less Sodium Soy Sauce  
1/4 cup dry sherry  
2 tablespoons packed brown sugar

## Directions

Cut ribs into 1-rib pieces and toss with 1 teaspoon garlic powder. Brown half of ribs in hot oil in Dutch oven over medium-high heat; remove. Brown remaining ribs. Drain fat from pan. Return ribs to pan; stir 1/3 cup water, less sodium soy sauce, sherry and brown sugar. Cover and simmer 1 hour, or until ribs are done, stirring occasionally.

# Barbequed Ribs

## Ingredients

- 4 pounds baby back pork ribs
- 4 cloves garlic, sliced
- 1 tablespoon white sugar
- 1 tablespoon paprika
- 2 teaspoons salt
- 2 teaspoons ground black pepper
- 2 teaspoons chili powder
- 2 teaspoons ground cumin
- 1/2 cup dark brown sugar
- 1/2 cup cider vinegar
- 1/2 cup ketchup
- 1/4 cup chili sauce
- 1/4 cup Worcestershire sauce
- 1 tablespoon lemon juice
- 2 tablespoons onion, chopped
- 1/2 teaspoon dry mustard
- 1 clove crushed garlic

## Directions

Preheat oven to 300 degrees F (150 degrees C). Place ribs on a rack in a shallow roasting pan. Scatter 4 cloves of sliced garlic over ribs. Cover, and bake for 2 1/2 hours. Cool slightly.

In a small bowl, mix together white sugar, paprika, salt, black pepper, chili powder, and ground cumin. Rub spices over cooled ribs. Cover, and refrigerate overnight.

In a small saucepan, mix together brown sugar, cider vinegar, ketchup, chili sauce, Worcestershire sauce, lemon juice, onion, dry mustard, and 1 clove garlic. Simmer over medium-low heat, uncovered, for 1 hour. Reserve a small amount for basting; the remainder is a dipping sauce.

Preheat grill for medium heat.

Place ribs on grill. Grill, covered, for about 12 minutes, basting with the reserved sauce, until nicely browned and glazed. Serve with remaining sauce for dipping.

# Broiled Short Ribs

## Ingredients

4 pounds boneless beef short ribs  
salt and pepper to taste  
1/3 cup molasses  
2/3 cup ketchup  
1/4 cup fresh lemon juice  
1 tablespoon dry mustard  
1/2 teaspoon chili powder  
1/2 teaspoon garlic powder

## Directions

Trim fat from rib meat. Sprinkle with salt and pepper to taste. Place in a Dutch oven and cover with water. Simmer for 2 hours. Drain.

In a small bowl, combine the molasses, ketchup, lemon juice, dry mustard, chili powder and garlic powder. Mix thoroughly.

Place the drained meat on a broiler rack. Brush molasses mixture over ribs. Broil on medium for 10 to 15 minutes, turning and basting with sauce often.

# Dry Rub for Ribs

## Ingredients

3 tablespoons brown sugar  
1 1/2 tablespoons paprika  
1 1/2 tablespoons salt  
1 1/2 tablespoons ground black pepper  
1 teaspoon garlic powder

## Directions

Mix together the brown sugar, paprika, salt, black pepper, and garlic powder. Rub into pork ribs. For best results, allow ribs to marinate overnight. Grill ribs as desired.

# Quick Baby Back Ribs

## Ingredients

1 cup mesquite chips, soaked  
1 (2 pound) slab baby back pork ribs  
1 teaspoon salt  
1 teaspoon freshly ground pepper  
1 teaspoon Hungarian paprika  
1 teaspoon ancho chile powder  
1/2 teaspoon ground thyme  
1 cup barbeque sauce

## Directions

Prepare an outdoor grill for indirect heat - a pile of charcoal on one side, nothing under the food. Once it is going, throw some soaked mesquite woodchips on it.

Remove the membrane from the ribs if the butcher has not already. Combine the salt, pepper, paprika, chile powder and thyme; rub onto the ribs. Cut the slab of ribs in half.

Place the ribs over indirect heat, and close the lid. Cook for 20 minutes, then brush with barbeque sauce. Cover, and continue cooking for an additional 30 minutes.

# WV's Finest Boneless Ribs

## Ingredients

2 pounds boneless beef short ribs  
1 (12 ounce) bottle chili sauce  
1 teaspoon liquid smoke flavoring  
1/3 cup finely chopped onion  
2 teaspoons minced garlic  
1 tablespoon yellow mustard  
1 tablespoon honey mustard  
1 tablespoon Worcestershire  
sauce  
2 tablespoons steak sauce  
1/4 teaspoon celery seed  
salt and pepper to taste

## Directions

Preheat oven to 350 degrees F (175 degrees C). Place ribs in a baking dish, and bake 1 hour, or to a minimum internal temperature of 160 degrees F.

In a saucepan over medium heat, mix the chili sauce, liquid smoke flavoring, onion, garlic, yellow mustard, honey mustard, Worcestershire sauce, steak sauce, and celery seed. Season with salt and pepper. Simmer 30 minutes, stirring occasionally.

Preheat an outdoor grill for high heat.

Lightly oil the grill grate. Place ribs on grill. Constantly coat ribs with the sauce, and cook 15 minutes, or until nicely browned.

# Simple Spare Ribs

## Ingredients

2 pounds country style pork ribs  
4 cups chicken broth  
1/8 cup teriyaki sauce  
1 1/2 tablespoons garlic powder  
1 tablespoon onion powder  
salt and pepper to taste

## Directions

Place the ribs in a roasting pan. Mix together the chicken broth, teriyaki sauce, garlic powder, onion powder, salt and pepper. Pour over the ribs. Cover, and marinate for 1/2 hour.

Preheat the oven to 350 degrees F (175 degrees C). Cover the roasting pan with aluminum foil.

Roast in the oven for about 2 hours, or until the meat is so tender that it comes off of the bone easily. Check occasionally to make sure the juices do not boil over into the oven, and remove some of the broth if necessary.

# Stewed Korean Short Ribs (Kalbi Jim)

## Ingredients

2 pounds beef short ribs, trimmed  
1 green onion, chopped  
2 carrots, peeled and chopped  
4 cloves garlic, minced  
1 (1 inch) piece fresh ginger root, chopped  
1/2 cup reduced-sodium soy sauce  
1/4 cup brown sugar  
2 cups water to cover

## Directions

Score the surface of each beef short rib in a diamond pattern. Combine beef, green onion, carrots, garlic, ginger, soy sauce, and brown sugar in a large skillet. Pour enough water to cover the beef. Bring to a boil over medium-high heat, then reduce heat to medium-low. Simmer until beef is tender, about 1 hour. Skim off excess oil before serving.

# Simple Country Ribs

## Ingredients

2 1/2 pounds pork spareribs  
2 (18 ounce) bottles barbeque sauce  
1 onion, quartered  
1 teaspoon salt  
1/2 teaspoon ground black pepper

## Directions

Place spareribs in a large stock pot with barbeque sauce, onion, salt, and pepper. Pour in enough water to cover. Bring to a low boil, and cook approximately 40 minutes.

Preheat grill for high heat.

Lightly oil grate. Remove spareribs from the stock pot, and place on the prepared grill. Use the barbeque sauce in the saucepan to baste ribs while cooking. Grill ribs, basting and turning frequently, for 20 minutes, or until nicely browned.

# Drunken Ribs

## Ingredients

2 1/2 tablespoons garlic powder  
1 1/2 tablespoons white pepper  
1 1/2 tablespoons seasoned salt  
1 tablespoon onion salt  
1 teaspoon dried oregano  
4 pounds pork spareribs  
1/2 cup distilled white vinegar  
12 (12 fluid ounce) cans or bottles  
premium lager

1 (20 ounce) bottle ketchup  
1 (10 fluid ounce) bottle  
Worcestershire sauce  
1 1/2 cups maple syrup  
1 cup brown sugar  
1 cup liquid smoke flavoring  
1/2 cup margarine  
1/2 cup apple cider vinegar  
1/2 cup honey mustard

## Directions

In a medium bowl, mix garlic powder, white pepper, seasoned salt, onion salt, and oregano.

Place ribs in a large roasting pan, and rub evenly with the garlic powder mixture to coat. Pour distilled white vinegar and 1/2 the beer, or enough to cover ribs, into the pan. Cover pan, and marinate ribs in the refrigerator 8 hours, or overnight.

Prepare an outdoor grill for indirect, medium heat, and lightly oil grate.

In a large saucepan, whisk together remaining beer, ketchup, Worcestershire sauce, maple syrup, brown sugar, liquid smoke, margarine, apple cider vinegar, and honey mustard. Bring to boil. Cover, reduce heat, and simmer 15 minutes, or until a thick sauce has formed.

Remove ribs from the marinade mixture, and coat liberally with the sauce. Place on the prepared grill, and cook 1 1/2 to 2 hours, to an internal temperature of 160 degrees F (70 degrees C). Brush frequently with the sauce while cooking.

# Mom's Best Ribs

## Ingredients

4 pounds baby back pork ribs  
3/4 cup chicken broth  
1/2 cup packed brown sugar  
1/4 cup spicy brown mustard  
1/4 cup Dijon mustard  
3 tablespoons steak sauce  
3 tablespoons soy sauce  
3/4 teaspoon hot pepper sauce  
1/4 teaspoon ground cloves

## Directions

Cut ribs into serving-size pieces. Place ribs, meat side up, in a roasting pan. Bake, uncovered, at 325 degrees F for 2 hours; drain. Combine remaining ingredients; pour over ribs. Reduce temperature to 300 degrees F; bake, uncovered, basting occasionally, 1 to 1-1/4 hours longer or until ribs are tender and a small amount of sauce remains in the bottom of the pan.

# Robin's Spicy Ribs

## Ingredients

2 pounds pork spareribs, cut into serving size pieces  
2 lemons, juiced  
1 (16 ounce) jar picante sauce  
1/3 cup brown sugar  
1/2 cup barbeque sauce  
3 cloves garlic, minced  
3 tablespoons prepared mustard  
2 tablespoons Worcestershire sauce  
2 fresh jalapeno peppers, chopped  
1 cup chopped red onion  
1 teaspoon salt  
2 teaspoons ground black pepper  
2 tablespoons crushed red pepper flakes (optional)

## Directions

Place the ribs in large pot with enough water to cover, and bring to a boil. Stir in the lemon juice. Cook the ribs 1 hour, until meat is tender. Drain, and place in large resealable plastic bags.

In a medium saucepan over medium heat, mix the picante sauce, brown sugar, barbeque sauce, garlic, mustard, Worcestershire sauce, jalapeno peppers, and onion. Season with salt and pepper. Bring to a boil, reduce heat to low, and simmer 30 minutes, stirring occasionally, until thickened. Pour over the ribs in the plastic bags. Seal bags, and marinate ribs 8 hours, or overnight, in the refrigerator.

Preheat the grill for high heat.

Lightly oil the grill grate. Place ribs on the grill, and discard remaining marinade. Season ribs with red pepper flakes, and cook 10 to 20 minutes, turning once, until browned and crisp.

# Barbequed Pork Ribs

## Ingredients

5 pounds pork spareribs, cut into serving size pieces  
1/2 cup butter  
1 medium onion, chopped  
1 tablespoon minced garlic  
1/2 cup distilled white vinegar  
1 cup water  
1 cup ketchup  
1 cup hickory smoke flavored barbeque sauce  
1 lemon, juiced  
salt and pepper to taste

## Directions

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, barbeque sauce, and lemon juice. Pour in the melted butter mixture, and puree 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.

# Amazing Ribs

## Ingredients

6 pounds pork baby back ribs  
1 pinch black pepper  
1 pinch salt  
1 pinch crushed red pepper  
4 cups barbecue sauce  
2 (12 ounce) bottles porter beer,  
room temperature

## Directions

Cut ribs into small portions of 2 or 3 bones each. Bring a large pot of water to a boil. Season water a pinch each of salt, black pepper, and crushed red pepper to the water. Boil ribs in seasoned water for 20 minutes. Drain, and let the ribs sit for about a half an hour.

Meanwhile, preheat an outdoor grill for high heat.

Lightly coat the ribs with barbecue sauce. Cook the ribs over high heat for a 5 to 10 minutes on each side to get a nice grilled look to them.

Place grilled ribs in a slow cooker. Pour remaining barbecue sauce and one bottle of beer over the ribs; this should cover at least half of the ribs. Cover, and cook on High for 3 hours. Check ribs every hour or so, and add more beer if needed to dilute sauce. Stir to get the ribs on top into the sauce. The ribs are done when the meat is falling off the bone. The ribs were cooked completely in the first process, the rest is about flavor and texture.

# Kalbi (Marinated Beef Short Ribs)

## Ingredients

3/4 cup white sugar  
3/4 cup soy sauce  
1/4 cup sesame oil  
4 cloves garlic, minced  
3 green onions, chopped  
2 tablespoons sesame seeds  
5 pounds beef short ribs

## Directions

Stir the sugar into the soy sauce in a bowl until the sugar dissolves completely. Whisk the sesame oil, garlic, green onions, and sesame seeds into the soy sauce. Place the short ribs in a large, sealable bag and pour the marinade over the meat. Marinate in refrigerator for 8 hours or overnight.

Preheat an outdoor grill for medium heat, and lightly oil the grate. Remove the ribs from the bag; discard the marinade.

Cook the short ribs on the preheated grill until they are very firm, hot, and grey in the center, about 15 minutes per side. An instant-read thermometer inserted into the center should read 160 degrees F (70 degrees C).

# Smothered Beef Short Ribs

## Ingredients

1/2 cup olive oil  
4 pounds beef short ribs  
salt and pepper to taste  
1 cup all-purpose flour  
2 cups chopped onions  
1 cup chopped celery  
1 cup chopped carrots  
2 tablespoons minced garlic  
3 bay leaves  
1 tablespoon dried thyme  
1 cup red wine  
8 cups beef stock  
1/4 cup chopped fresh parsley

## Directions

Heat the oil in a large pot over medium high heat. Season the ribs with salt and pepper to taste and dredge them in flour. Fry the ribs in the oil in small batches, adding oil as needed, to sear the meat. This should take 2 to 3 minutes per batch. Set ribs aside.

In the same pot, add the onions and saute for 2 minutes. Add the celery and carrots and saute for 1 more minute. Season with salt and pepper to taste, and then stir in the garlic, bay leaves and thyme and cook for 1 more minute.

Deglaze the pot with the red wine, scraping up all the bits on the bottom. Add the stock, bring to a boil, reduce heat to low and simmer. Add the ribs and continue to simmer for 2 hours, until the sauce thickens. Stir in the parsley and serve.

# Caribbean-Spiced Pork Side Ribs

## Ingredients

2 tablespoons brown sugar  
2 teaspoons fresh ginger root,  
grated  
1/4 teaspoon cayenne pepper  
1/4 teaspoon ground clove  
1/2 teaspoon ground cinnamon  
1 teaspoon paprika  
1 teaspoon dried oregano  
2 teaspoons black pepper  
1 teaspoon salt  
2 limes, zested and juiced  
1 cup orange juice  
1 rack pork spareribs, cut in half

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Mix together the brown sugar, ginger, cayenne, clove, cinnamon, paprika, oregano, pepper, salt, and lime zest; set aside. Squeeze the limes, and add the juice to the orange juice. Rub the ribs well with the spice mixture. Place into a glass baking dish, and pour in the juice.

Cover the dish, and bake in preheated oven for 90 minutes. Uncover, then continue cooking until nicely colored, 20 to 30 minutes more. Brush the ribs with the pan juices a few times while they are cooking.

# Plum Glazed Pork Ribs

## Ingredients

4 1/2 pounds baby back pork ribs  
12 fluid ounces chili sauce  
10 ounces plum sauce  
1/4 cup soy sauce

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Prepare a shallow roasting pan with foil and spray the foil with non stick cooking spray. Place ribs on foil and bake uncovered 45 minutes.

While ribs are baking, heat chili sauce, plum sauce and soy sauce in a 1 quart saucepan to boiling; stirring constantly. Set aside.

After ribs have cooked for 45 minutes brush them with 1/2 cup of the sauce and place back in oven and bake until tender; 45 to 60 minutes. While ribs are baking, brush them 2 or 3 times with the remaining sauce.

# Spoiled Baby Back Ribs

## Ingredients

3 pounds pork back ribs, cut into serving size pieces  
1 cup ketchup  
1/4 cup apple cider vinegar  
3 tablespoons Worcestershire sauce  
3 tablespoons brown sugar  
1/2 teaspoon salt  
1 teaspoon liquid smoke flavoring

## Directions

Place the ribs into a large pot and cover with water. Bring to a boil over high heat; reduce heat to medium and simmer until tender, about 1 hour. Meanwhile, stir the ketchup, vinegar, Worcestershire sauce, sugar, salt, and liquid smoke in a saucepan. Bring to a simmer over medium-high heat; reduce heat to medium-low and simmer uncovered, stirring frequently, until thickened, about 30 minutes.

Preheat the oven's broiler and set the oven rack about 6 inches from the heat source. Line a baking sheet with foil.

Drain the ribs and place meaty-side-up onto the prepared baking sheet. Brush the ribs with half of the barbeque sauce. Broil in the preheated oven until the sauce has turned sticky and lightly browned, about 7 minutes. Turn the ribs over and brush with the remaining sauce. Continue to broil until the sauce has turned sticky, about 7 minutes.

# Texas Pork Ribs

## Ingredients

6 pounds pork spareribs  
1 1/2 cups white sugar  
1/4 cup salt  
2 1/2 tablespoons ground black pepper  
3 tablespoons sweet paprika  
1 teaspoon cayenne pepper, or to taste  
2 tablespoons garlic powder  
5 tablespoons pan drippings  
1/2 cup chopped onion  
4 cups ketchup  
3 cups hot water  
4 tablespoons brown sugar  
cayenne pepper to taste  
salt and pepper to taste  
1 cup wood chips, soaked

## Directions

Clean the ribs, and trim away any excess fat. In a medium bowl, stir together the sugar, 1/4 cup salt, ground black pepper, paprika, 1 teaspoon cayenne pepper, and garlic powder. Coat ribs liberally with spice mix. Place the ribs in two 10x15 inch roasting pans, piling two racks of ribs per pan. Cover, and refrigerate for at least 8 hours.

Preheat oven to 275 degrees F (135 degrees C). Bake uncovered for 3 to 4 hours, or until the ribs are tender and nearly fall apart.

Remove 5 tablespoons of drippings from the bottom of the roasting pans, and place in a skillet over medium heat. Cook onion in pan drippings until lightly browned and tender. Stir in ketchup, and heat for 3 to 4 more minutes, stirring constantly. Next, mix in water and brown sugar, and season to taste with cayenne pepper, salt, and pepper. Reduce heat to low, cover, and simmer for 1 hour, adding water as necessary to achieve desired thickness.

Preheat grill for medium-low heat.

When ready to grill, add soaked wood chips to the coals or to the smoker box of a gas grill. Lightly oil grill grate. Place ribs on the grill two racks at a time so they are not crowded. Cook for 20 minutes, turning occasionally. Baste ribs with sauce during the last 10 minutes of grilling, so the sauce does not burn.

# Kai's Crown Pork Ribs

## Ingredients

3 pounds baby back pork ribs  
1 (7.2 ounce) package butter and herb rice mix  
1/2 large green bell pepper, seeded and diced  
5 cloves garlic, crushed  
2 tablespoons dried sage  
2 tablespoons dried oregano  
2 tablespoons dry mustard powder  
2 tablespoons Cajun seasoning  
2 tablespoons honey  
1/4 cup fresh orange juice

## Directions

Preheat the oven to 400 degrees F (200 degrees C). Prepare the rice mix according to package directions, but adding bell pepper and garlic at the end. Set aside.

In a small bowl, mix together the sage, oregano, mustard powder and Cajun seasoning. Rub onto both sides of the ribs. Mix together the honey and orange juice in a separate bowl. Brush half of the sauce onto the meaty side of the ribs.

Set the ribs in a roasting pan so they are standing in a ring with the meaty side facing outward. Secure with kitchen twine. Spoon the rice mixture into the center.

Roast the ribs for 40 minutes in the preheated oven, basting with the remaining glaze halfway through. Rib meat should reach 160 degrees F (70 degrees C) when a meat thermometer is inserted in the thickest part. Cool for at least 5 minutes before slicing into rib portions and serving with rice on the side.

# Chinese Pork Ribs

## Ingredients

1/4 cup soy sauce  
1/3 cup orange marmalade  
3 tablespoons ketchup  
2 garlic cloves, minced  
3 pounds bone-in country style  
pork ribs

## Directions

In a bowl, combine the soy sauce, marmalade, ketchup and garlic. Pour half into a slow cooker. Top with ribs; drizzle with remaining sauce. Cover and cook on low for 6 hours or until tender. Thicken cooking juices if desired.

# Baby Back Ribs

## Ingredients

2 pounds pork baby back ribs  
1 (18 ounce) bottle barbecue  
sauce

## Directions

Tear off 4 pieces of aluminum foil big enough to enclose each portion of ribs. Spray each piece of foil with vegetable cooking spray. Brush the ribs liberally with barbecue sauce and place each portion in its own piece of foil. Wrap tightly and refrigerate for at least 8 hours, or overnight.

Preheat oven to 300 degrees F (150 degrees C).

Bake ribs wrapped tightly in the foil at 300 degrees F (150 degrees C) for 2 1/2 hours. Remove from foil and add more sauce, if desired.

# Southern Grilled Barbecued Ribs

## Ingredients

4 pounds baby back pork ribs  
2/3 cup water  
1/3 cup red wine vinegar  
1 cup ketchup  
1 cup water  
1/2 cup cider vinegar  
1/3 cup Worcestershire sauce  
1/4 cup prepared mustard  
4 tablespoons butter  
1/2 cup packed brown sugar  
1 teaspoon hot pepper sauce  
1/8 teaspoon salt

## Directions

Preheat oven to 350 degrees F (175 degrees C). Place ribs in two 10x15 inch roasting pans. Pour water and red wine vinegar into a bowl, and stir. Pour diluted vinegar over ribs and cover with foil. Bake in the preheated oven for 45 minutes. Baste the ribs with their juices halfway through cooking.

In a medium saucepan, mix together ketchup, water, vinegar, Worcestershire sauce, mustard, butter, brown sugar, hot pepper sauce, and salt; bring to a boil. Reduce heat to low, cover, and simmer barbeque sauce for 1 hour.

Preheat grill for medium heat.

Lightly oil preheated grill. Transfer ribs from the oven to the grill, discarding cooking liquid. Grill over medium heat for 15 minutes, turning ribs once. Baste ribs generously with barbeque sauce, and grill 8 minutes. Turn ribs, baste again with barbeque sauce, and grill 8 minutes.

# Big John's BBQ Ribs and Dry Spice Rub

## Ingredients

1 cup chili powder  
1 tablespoon dried minced garlic  
1 teaspoon onion powder  
1/2 teaspoon ground cumin  
1 1/2 teaspoons salt  
2 tablespoons seasoning salt  
B  
2 pounds rib roast  
B  
4 cups canned tomato sauce  
1/4 cup packed brown sugar  
1/2 cup chopped fresh tomato  
1/4 tablespoon Worcestershire  
sauce  
2 tablespoons dried onion flakes  
1/4 cup soy sauce  
1/4 cup water

## Directions

In a small bowl or jar, mix together chile powder, dried minced garlic, onion powder, cumin, salt and seasoning salt.

Place rib roast on a medium baking sheet. Rub vigorously with 1/2 the chile powder mixture. Cover and refrigerate 4 to 6 hours.

In a medium saucepan, mix together 1/2 the chile powder mixture, tomato sauce, brown sugar, tomato, Worcestershire sauce, dried onion flakes, soy sauce and water. Cook 3 to 5 hours, stirring occasionally, over low heat.

Prepare an outdoor grill for indirect heat. Lightly oil grate.

Cook ribs covered on the prepared grill 3 to 5 hours, or to desired doneness. Brush with the sauce mixture from the medium saucepan during the last minutes of cooking. Serve with remaining sauce mixture.

# Tangy BBQ Ribs

## Ingredients

8 country style pork ribs  
1 cup honey  
1 cup ketchup  
2 tablespoons molasses  
1 (18 ounce) bottle barbeque sauce

## Directions

Preheat grill for medium-high heat.

Lightly oil grill grate. Grill ribs for 12 minutes, turning once during cooking. Transfer ribs to an 11x16 inch baking dish.

Preheat oven to 350 degrees F (175 degrees C). In a large bowl, stir together the honey, ketchup, molasses, and barbecue sauce.

Bake ribs, uncovered, for 1 hour. Remove from the oven, and drain fat. Coat ribs with the honey sauce. Continue baking for another 1 1/2 hours, or until ribs are tender.

# Ribs with Plum Sauce

## Ingredients

6 pounds pork spareribs  
3/4 cup soy sauce  
3/4 cup plum jam or apricot preserves  
3/4 cup honey  
3 garlic cloves, minced

## Directions

Cut ribs into serving-size pieces; place with bone side down on a rack in a shallow roasting pan.

Cover and bake at 350 degrees for 1 hour or until ribs are tender; drain.

Combine remaining ingredients; brush some of the sauce over ribs. Grill over medium heat, uncovered, for 30 minutes, brushing occasionally with sauce.

# Barbecued Ribs

## Ingredients

3 pounds pork spareribs  
2 tablespoons cooking oil  
1 medium onion, chopped  
1 cup ketchup  
1 cup hot water  
2 tablespoons vinegar  
1 tablespoon Worcestershire sauce  
1 teaspoon dry mustard  
1/2 teaspoon salt  
1 tablespoon brown sugar  
1/4 teaspoon cayenne pepper  
1/4 teaspoon pepper

## Directions

Place ribs on a jelly roll pan. Cover tightly with foil; bake at 450 degrees F for 45 minutes or until tender. Drain off any fat. In a saucepan, combine all remaining ingredients and bring to a boil. Pour over ribs. Reduce heat to 350 degrees F; bake, uncovered, for 1 hour, basting frequently.

# Super Short Ribs

## Ingredients

1 tablespoon olive oil  
4 1/4 pounds beef short ribs  
2 onions, quartered  
1 (8 ounce) can pineapple chunks  
1 (14 ounce) can beef broth  
1/2 cup chili sauce  
1/4 cup honey  
3 tablespoons Worcestershire sauce  
4 cloves garlic, minced  
salt and pepper to taste  
2 tablespoons chopped fresh parsley, for garnish

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Heat the oil in a Dutch oven over medium high heat. Add the ribs and brown well on all sides in small batches. Set ribs aside.

Add the onions, broth, pineapple, chili sauce, honey, Worcestershire sauce and garlic. Return the ribs to the pot, coating them well with this sauce.

Bake, covered, at 350 degrees F (175 degrees C) for 1 hour. Remove cover, season with salt and pepper to taste, and bake for 1 more hour. Garnish with the parsley.

# Korean BBQ Short Ribs (Gal-Bi)

## Ingredients

3/4 cup soy sauce  
3/4 cup water  
3 tablespoons white vinegar  
1/4 cup dark brown sugar  
2 tablespoons white sugar  
1 tablespoon black pepper  
2 tablespoons sesame oil  
1/4 cup minced garlic  
1/2 large onion, minced  
3 pounds Korean-style short ribs  
(beef chuck flanken, cut 1/3 to 1/2  
inch thick across bones)

## Directions

Pour soy sauce, water, and vinegar into a large, non-metallic bowl. Whisk in brown sugar, white sugar, pepper, sesame oil, garlic, and onion until the sugars have dissolved. Submerge the ribs in this marinade, and cover with plastic wrap. Refrigerate 7 to 12 hours; the longer, the better.

Preheat an outdoor grill for medium-high heat.

Remove ribs from the marinade, shake off excess, and discard the marinade. Cook on preheated grill until the meat is no longer pink, 5 to 7 minutes per side.

# Fried Beef Ribs

## Ingredients

3 quarts peanut oil for frying  
2 tablespoons salt  
3 tablespoons coarse ground black pepper  
2 tablespoons cayenne pepper  
2 tablespoons garlic salt  
2 tablespoons onion salt  
2 cups all-purpose flour  
6 eggs, beaten  
6 pounds beef ribs, cut into single rib pieces

## Directions

Heat the oil in a deep-fryer to 375 degrees F (190 degrees C).

In a medium bowl, mix together the salt, black pepper, cayenne pepper, garlic salt, and onion salt. Place the flour in a separate bowl or plate. Whisk eggs in a large bowl. Rub the spice mixture onto all of the ribs. Dip each rib in egg, then in flour, then egg, then flour again.

Place the ribs in a fryer basket so they are not crowded, try 4 or 5 at a time depending on the size of your fryer. Cook for about 8 minutes. Remove to paper towels to drain. Continue with remaining ribs.

# Lamb Ribs with Honey and Wine

## Ingredients

- 3 1/2 pounds lamb ribs
- 2 onions, chopped
- 2 teaspoons minced garlic
- 3 teaspoons honey
- 3 teaspoons olive oil
- 1/4 cup soy sauce
- 1 cup dry white wine
- 1 teaspoon ground black pepper
- 1 teaspoon salt
- 1/4 cup fresh lemon juice
- 1 teaspoon ground cinnamon

## Directions

To Marinate: Place lamb in a 9x13 inch baking dish. In a small bowl combine the onions, garlic, honey, oil, soy sauce, wine, pepper, salt, lemon juice and cinnamon. Mix well and pour mixture all over lamb. Cover and refrigerate to marinate for 1 hour.

Preheat oven to 400 degrees F (200 degrees C).

Bake in the preheated oven for 70 minutes or until cooked through.

# Honey-Garlic Pork Ribs

## Ingredients

4 pounds pork spareribs  
1 cup honey  
1 cup packed brown sugar  
1/3 cup soy sauce  
1/2 teaspoon garlic powder  
1/2 teaspoon ground ginger  
1 teaspoon ground mustard

## Directions

Cut ribs into serving-size pieces; place in a large resealable plastic bag. Combine remaining ingredients; pour half the marinade over the ribs. Seal bag and turn to coat; refrigerate for several hours or overnight, turning bag occasionally. Cover and refrigerate remaining marinade.

Drain and discard marinade from ribs. Place ribs on a rack in a greased shallow baking pan. Cover and bake at 350 degrees F for 1 hour. Drain. Pour reserved marinade over ribs. Bake, uncovered, for 30-45 minutes or until meat is tender, brushing occasionally with pan juices.

# Slow-Cooked German Short Ribs

## Ingredients

2 tablespoons all-purpose flour  
1 teaspoon salt  
1/8 teaspoon ground black pepper  
3 pounds beef short ribs  
2 tablespoons olive oil  
1 slice onion, sliced  
1/2 cup dry red wine  
1/2 cup chile sauce  
3 tablespoons packed brown sugar  
3 tablespoons vinegar  
1 tablespoon Worcestershire sauce  
1/2 teaspoon dry mustard  
1/2 teaspoon chili powder  
2 tablespoons all-purpose flour  
1/4 cup water

## Directions

In a small bowl, combine 2 tablespoons flour, salt, and pepper. Coat the short ribs with the flour mixture.

In a large skillet, heat the olive oil over medium-high heat. Brown short ribs in olive oil.

In a slow cooker, combine onions, wine, chili sauce, brown sugar, vinegar, Worcestershire sauce, mustard, and chili powder. Mix thoroughly. Transfer the short ribs from the skillet to the slow cooker.

Cover, and cook on Low for 6 to 8 hours.

Remove ribs, and turn the slow cooker control to High. Mix the remaining 2 tablespoons of flour with 1/4 cup water, and stir into the sauce. Cook for 10 minutes, or until slightly thickened.

# Mouth Watering Ribs

## Ingredients

1 1/2 pounds pork spareribs  
1 onion, chopped  
1 cup ketchup  
2 tablespoons cider vinegar  
2 tablespoons lemon juice  
1 tablespoon prepared mustard  
2 tablespoons brown sugar  
1 teaspoon salt  
1/2 teaspoon ground black pepper

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Place ribs in a large pot over high heat with water to cover. Boil for 45 minutes. Remove ribs, allow to cool slightly, then cut into individual ribs.

In a separate medium bowl, combine the onion, ketchup, vinegar, lemon juice, mustard, brown sugar, salt and ground black pepper.

Arrange ribs in a 10x15 inch baking dish. Pour sauce over ribs.

Bake at 350 degrees F (175 degrees C) for 45 minutes to 1 hour.

# Sweet Smoked Pork Ribs

## Ingredients

1/4 cup salt  
1/4 cup white sugar  
2 tablespoons packed brown sugar  
2 tablespoons ground black pepper  
2 tablespoons ground white pepper  
2 tablespoons onion powder  
1 tablespoon garlic powder  
1 tablespoon chili powder  
1 tablespoon paprika  
1 tablespoon ground cumin  
10 pounds baby back pork ribs  
  
1 cup apple juice  
1/4 cup packed brown sugar  
1/4 cup barbeque sauce

## Directions

Stir together the salt, white sugar, 2 tablespoons brown sugar, black pepper, white pepper, onion powder, garlic powder, chili powder, paprika, and cumin in a small bowl to make the dry rub. Rub the spice mixture into the baby back ribs on all sides. Wrap the ribs well with plastic wrap, and refrigerate at least 30 minutes prior to cooking.

Place the baby back ribs onto the wire racks of the smoker. It is ok if the meat is touching, but to not stack.

Place the racks into a smoker, fill the smoker pan with apple, grape, pear, or cherry chips, and bring the smoker to 270 degrees F (130 degrees C). Smoke for 1 hour.

Stir together the apple juice, 1/4 cup brown sugar, and the barbeque sauce. Brush the ribs with the sauce every 30 to 45 minutes after the first hour. Cook the ribs in the smoker until the meat is no longer pink and begins to "shrink" back from the bones, 3 to 4 hours. Brush the sauce onto the ribs one last time 30 minutes before the ribs are ready to be taken out of the smoker.

Once the ribs are done, wrap them tightly with aluminum foil, and allow to rest 10 to 15 minutes. This will allow the juices to reabsorb into the meat and make the ribs moist.

# Mom's 'Sweet 'n' Sours' Pork Ribs

## Ingredients

1 cup white sugar  
1/4 cup all-purpose flour  
1 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon dry mustard  
2 cups water  
1/2 cup soy sauce  
1/2 cup vinegar  
2 pounds pork spareribs, cut into  
bite size pieces  
1 tablespoon vegetable oil  
2 cloves garlic, chopped

## Directions

In a bowl, mix the sugar, flour, salt, pepper, and mustard. Stir in the water, soy sauce, and vinegar.

Place the ribs in a pot with enough water to cover. Bring to a boil, cook 10 minutes, and drain.

Heat the oil in a large skillet over medium heat, and brown the ribs on all sides. Mix in the sauce mixture. Bring to a boil, reduce heat to low, and simmer 30 minutes. Mix in the garlic, and continue cooking 15 minutes, or to desired doneness.

# Honey Garlic Ribs

## Ingredients

4 pounds pork spareribs  
1/2 cup honey  
1/4 cup soy sauce  
1/4 cup distilled white vinegar  
2 cloves garlic, minced  
2 tablespoons brown sugar  
1 teaspoon baking soda  
1 teaspoon garlic salt

## Directions

Preheat oven to 375 degrees F (190 degrees C).

Slice the ribs into individual pieces. In a large bowl, combine the honey, soy sauce, vinegar, garlic and brown sugar. Stir until honey and sugar are completely dissolved, then stir in the baking soda. The mixture will begin to foam. Transfer ribs to the bowl, and turn to coat.

Cover a cookie sheet with foil, and arrange the ribs meat side up on the sheet. Pour excess sauce over all, and sprinkle with the garlic salt.

Bake for 1 hour, turning every 20 minutes.

# Prize Winning Baby Back Ribs

## Ingredients

1 tablespoon ground cumin  
1 tablespoon chili powder  
1 tablespoon paprika  
salt and pepper to taste  
3 pounds baby back pork ribs  
1 cup barbeque sauce

## Directions

Preheat grill for high heat.

In a small jar, combine cumin, chili powder, paprika, salt, and pepper. Close the lid, and shake to mix.

Trim the membrane sheath from the back of each rack. Run a small, sharp knife between the membrane and each rib, and snip off the membrane as much as possible. Sprinkle as much of the rub onto both sides of the ribs as desired. To prevent the ribs from becoming too dark and spicy, do not thoroughly rub the spices into the ribs. Store the unused portion of the spice mix for future use.

Place aluminum foil on lower rack to capture drippings and prevent flare-ups. Lightly oil grate, and lay ribs on top rack of grill. Reduce heat to low, close lid, and leave undisturbed for 1 hour. Do not lift lid at all.

Brush ribs with barbecue sauce, and grill an additional 5 minutes. Serve ribs as whole rack, or cut between each rib bone and pile individually on a platter.

# Slow Cooker Barbecue Ribs

## Ingredients

4 pounds pork baby back ribs  
salt and pepper to taste  
2 cups ketchup  
1 cup chili sauce  
1/2 cup packed brown sugar  
4 tablespoons vinegar  
2 teaspoons dried oregano  
2 teaspoons Worcestershire sauce  
1 dash hot sauce

## Directions

Preheat oven to 400 degrees F (200 degrees C).

Season ribs with salt and pepper. Place in a shallow baking pan. Brown in oven 15 minutes. Turn over, and brown another 15 minutes; drain fat.

In a medium bowl, mix together the ketchup, chili sauce, brown sugar, vinegar, oregano, Worcestershire sauce, hot sauce, and salt and pepper. Place ribs in slow cooker. Pour sauce over ribs, and turn to coat.

Cover, and cook on Low 6 to 8 hours, or until ribs are tender.

# Slow-Cooked Short Ribs

## Ingredients

2/3 cup all-purpose flour  
2 teaspoons salt  
1/2 teaspoon pepper  
4 pounds boneless beef short ribs  
1/4 cup butter  
1 large onion, chopped  
1 1/2 cups beef broth  
3/4 cup red wine vinegar  
3/4 cup packed brown sugar  
1/2 cup chili sauce  
1/3 cup ketchup  
1/3 cup Worcestershire sauce  
5 cloves garlic, minced  
1 1/2 teaspoons chili powder

## Directions

In a large resealable plastic bag, combine the flour, salt and pepper. Add ribs in batches and shake to coat. In a large skillet, brown ribs in butter.

Transfer to a 6-qt. slow cooker. In the same skillet, combine the remaining ingredients. Cook and stir until mixture comes to a boil; pour over ribs. Cover and cook on low for 9-10 hours or until meat is tender.

# BBQ Country Style Ribs

## Ingredients

10 country style pork ribs  
2 teaspoons minced garlic  
1 lemon, thinly sliced  
1 (18 ounce) bottle barbeque sauce

## Directions

Preheat oven to 250 degrees F (120 degrees C).

In a shallow baking pan or roaster, place ribs in a single layer; salt if desired. Spread the garlic on the ribs, then place the lemon slices on top. Bake in a preheated oven for 2 hours - the ribs should be tender. Drain any grease and liquid. Pour BBQ sauce over the ribs. Return to oven and bake one more hour at 200 to 250 degrees F.

# Maple Glazed Ribs

## Ingredients

3 pounds baby back pork ribs  
3/4 cup maple syrup  
2 tablespoons packed brown sugar  
2 tablespoons ketchup  
1 tablespoon cider vinegar  
1 tablespoon Worcestershire sauce  
1/2 teaspoon salt  
1/2 teaspoon mustard powder

## Directions

Place ribs in a large pot, and cover with water. Cover, and simmer for 1 hour, or until meat is tender. Drain, and transfer ribs to a shallow dish.

In a small saucepan, stir together the maple syrup, brown sugar, ketchup, vinegar, Worcestershire sauce, salt, and mustard powder. Bring to a low boil, and cook for 5 minutes, stirring frequently. Cool slightly, then pour over ribs, and marinate in the refrigerator for 2 hours.

Prepare grill for cooking with indirect heat. Remove ribs from marinade. Transfer marinade to a small saucepan, and boil for several minutes.

Lightly oil grate. Cook for about 20 minutes, basting with the cooked marinade frequently, until nicely glazed.

# Grilled Country Ribs

## Ingredients

4 pounds country style pork ribs  
1 medium onion, chopped  
2 garlic cloves, minced  
1/4 cup vegetable oil  
1 cup ketchup  
1/4 cup packed brown sugar  
1/4 cup cider vinegar  
1/4 cup hot pepper sauce  
2 tablespoons Worcestershire sauce  
2 tablespoons prepared mustard

## Directions

Place ribs in a greased 13-in. x 9-in. x 2-in. baking dish. Cover and bake at 350 degrees F for 1-1/2 hours or until no longer pink. Meanwhile, in a large saucepan, saute the onion and garlic in oil until tender. Stir in the remaining ingredients; bring to a boil. Reduce heat; simmer, uncovered, for 15 minutes, stirring occasionally. Set aside.

Drain ribs. Grill, covered, over indirect low heat for 45 minutes, turning once. Baste with barbecue sauce. Grill 15 minutes longer or until meat is tender, turning and basting frequently.

# Carrots, Potatoes, and Pork Ribs Soup

## Ingredients

2 carrots, chopped  
2 potatoes, peeled and cubed  
1 pound pork spareribs  
salt to taste  
ground black pepper to taste  
2 quarts water

## Directions

Wash the pork ribs, potatoes, and carrots.

Put water, pork ribs, potatoes, and carrots into a pot and boil. Add salt and pepper to taste.

Simmer and cook for 3 to 4 hours or until ribs are completely cooked. Can also be made in a crockpot set at low for 6 to 8 hours.

# Korean Beef Ribs

## Ingredients

3 pounds rib roast  
1/2 cup vegetable oil  
1/2 cup soy sauce  
1/4 cup packed brown sugar  
4 cloves garlic, peeled and crushed  
2 tablespoons curry powder

## Directions

Preheat oven to 350 degrees F (175 degrees C).

Trim excess fat from rib roast, place on a medium baking sheet and cover with foil. Bake approximately 30 minutes in the preheated oven.

In a medium bowl, whisk together vegetable oil, soy sauce, brown sugar, garlic and curry powder.

Preheat an outdoor grill for high heat and lightly oil grate.

Drain juices from ribs and cut into 4 separate pieces. Place on the prepared grill. Basting frequently with the vegetable oil mixture and turning often, cook ribs 15 to 20 minutes, or until richly glazed.

# Deer Ribs

## Ingredients

1 cup apple cider vinegar  
1 (12 fluid ounce) bottle dark beer  
3 celery ribs, chopped  
3 carrots, chopped  
3 chopped red bell peppers  
1 head garlic, peeled  
1 chopped onion  
  
6 pounds venison ribs  
2 tablespoons Cajun seasoning  
Salt and pepper, to taste

## Directions

Preheat oven to 200 degrees F (95 degrees C).

Pour vinegar and beer into a large roasting pan. Add the celery, carrots, peppers, garlic, and onion. Rub the venison ribs with Cajun seasoning, salt and pepper to taste. Place ribs in roasting pan and cover with a tight fitting lid or aluminum foil.

Bake in preheated oven for 18 hours, or until the meat is falling off of the bone.

# Freak'n Good Ribs

## Ingredients

3 cups pineapple juice  
1 1/2 cups brown sugar  
1 1/2 tablespoons mustard powder  
1/3 cup ketchup  
1/3 cup red wine vinegar  
1 1/2 tablespoons fresh lemon juice  
2 tablespoons soy sauce  
1/2 teaspoon ground cloves  
2 teaspoons ground ginger  
4 cloves garlic, minced  
1/2 teaspoon cayenne pepper  
2 pounds baby back pork ribs  
1 (18 ounce) bottle barbeque sauce

## Directions

In a large baking dish, mix together the pineapple juice, brown sugar, mustard powder, ketchup, red wine vinegar, lemon juice, and soy sauce. Season with cloves, ginger, garlic, and cayenne pepper. Cut ribs into serving size pieces, and place into the marinade. Cover, and refrigerate, turning occasionally, for 8 hours or overnight.

Preheat oven to 275 degrees F (80 degrees C). Cook ribs in marinade for 1 1/2 hours, turning occasionally to ensure even cooking.

Preheat grill for medium heat.

Lightly oil grate. Grill ribs for 15 to 20 minutes, basting with barbecue sauce, and turning frequently until nicely glazed.

# World's Best Ribs

## Ingredients

2 (2 pound) slabs pork baby back ribs  
1 onion, chopped  
1 cup barbecue sauce

## Directions

Soak 2 cups hickory wood chips in water for an hour or so.

Prepare the grill for indirect cooking, and position a drip pan under the grate. Drop a handful of soaked hickory over coals when ready to barbeque.

Brush grate lightly with oil. Position ribs on grill directly above the drip pan. Cover with onions. Close the lid, and cook for 1/2 hour. After the first 1/2 hour, brush the ribs liberally with barbeque sauce every 15 to 20 minutes for an hour. Add more coals and/or hickory chips as needed. Carve the ribs, and serve.

# Asian Style Country Ribs

## Ingredients

1/4 cup lightly packed brown sugar  
1 cup soy sauce  
1/4 cup sesame oil  
2 tablespoons olive oil  
2 tablespoons rice vinegar  
2 tablespoons lime juice  
2 tablespoons minced garlic  
2 tablespoons minced fresh ginger  
1 teaspoon Sriracha hot pepper sauce  
12 boneless country-style pork ribs

## Directions

Stir together the brown sugar, soy sauce, sesame oil, olive oil, rice vinegar, lime juice, garlic, ginger, and Sriracha in the crock of a slow cooker. Add the ribs; cover and refrigerate. Allow ribs to marinate in the refrigerator for 8 hours or overnight.

Before cooking, drain marinade and discard. Cook on Low for 9 hours. Drain cooked meat and shred, using 2 forks.

# Filipino Ribs

## Ingredients

6 pounds pork spareribs  
2 medium onions, cut into wedges  
1 medium onion, finely chopped  
6 tablespoons soy sauce  
1/4 teaspoon ground black pepper  
6 whole star anise pods  
1 tablespoon vegetable oil  
1 tablespoon grated fresh ginger  
1/2 cup honey  
2 tablespoons brown sugar  
1 tablespoon Worcestershire sauce  
1 tablespoon lemon juice

## Directions

Place ribs in a 5 to 6 quart stock pot with the 2 wedged onions, 4 tablespoons of the soy sauce, pepper and star anise. Bring all to a boil. Reduce heat to medium low, cover and let simmer in meat juices until ribs are tender when pierced, about 1 1/4 hours. Stir occasionally.

Meanwhile, heat oil in a medium skillet over medium heat. Add remaining chopped onion and saute, stirring often, until onion is soft. Blend in the ginger, honey, sugar, Worcestershire sauce, lemon juice and remaining 2 tablespoons of soy sauce. Cook all together, stirring, until well blended. Remove from heat.

Preheat oven to 400 degrees F (200 degrees C).

Using tongs, remove ribs from stock pot and arrange in a single layer in an 11x16 inch baking dish. Brush evenly with the honey mixture and bake in the preheated oven, basting often with pan drippings, about 30 minutes or until ribs are well glazed.

# Chinese Five Spice Spare Ribs

## Ingredients

2 tablespoons soy sauce  
1 tablespoon white wine vinegar  
1 teaspoon sesame oil  
1 tablespoon honey  
1 teaspoon Chinese five-spice powder  
1/2 teaspoon minced garlic  
1/2 teaspoon ground ginger  
2 pounds pork short spareribs

## Directions

Combine soy sauce, white wine vinegar, sesame oil, honey, five-spice powder, garlic, and ginger in a large storage bag. Shake to mix well. Add ribs to marinade; refrigerate 4 to 8 hours, turning bag occasionally.

Preheat an oven to 325 degrees F (165 degrees C). Remove ribs from marinade and place in a roasting pan; cover tightly with aluminum foil.

Cook ribs for one hour, turning occasionally. Increase oven temperature to 400 degrees F. Remove foil from pan and bake an additional 20 minutes, turning once, until ribs are nicely browned.

# Rack of Ribs

## Ingredients

1 rack pork spareribs  
salt and pepper to taste  
1 teaspoon garlic powder, or to taste  
1 onion, thinly sliced  
1 (32 ounce) package sauerkraut, drained  
3 tablespoons dried dill weed

## Directions

Preheat the oven to 300 degrees F (150 degrees C).

Season the ribs with salt and pepper and place into a roasting pan that is slightly larger than the rack. In a medium bowl, stir together the sauerkraut, onion and dill; spread on top of the ribs and place around them in the roasting pan.

Bake for 3 to 4 hours in the preheated oven, until the rib meat easily pulls away from the bone.

# Barbecued Short Ribs

## Ingredients

3 1/2 pounds beef short ribs  
1 1/2 cups water  
1 medium onion, sliced  
1 tablespoon vinegar  
SAUCE:  
1/2 cup ketchup  
1/4 cup chopped onion  
2 tablespoons lemon juice  
2 garlic cloves, minced  
1 teaspoon sugar  
1/2 teaspoon salt  
1/8 teaspoon pepper

## Directions

In a Dutch oven, combine ribs, water, onion and vinegar; bring to a boil. Reduce heat; cover and simmer for 1 hour, turning ribs occasionally. Drain. Place ribs in a single layer in an ungreased 13-in. x 9-in. x 2-in. baking dish. Combine sauce ingredients; spoon over ribs. Cover and bake at 325 degrees F for 1-1/4 hours or until meat is tender.

# Wonderful Short Ribs

## Ingredients

1 (28 ounce) can tomato sauce  
3 tablespoons lemon juice  
4 teaspoons Worcestershire sauce  
2 tablespoons dried parsley  
1 teaspoon dried thyme  
2 bay leaves  
2 tablespoons brown sugar  
2 teaspoons salt  
1 teaspoon crushed red pepper flakes  
1 medium onion, cut into rings  
3 pounds beef short ribs

## Directions

In a large pan over medium-high heat, stir in tomato sauce, lemon juice, and Worcestershire sauce. Stir in parsley, thyme, bay leaves, brown sugar, salt, and red pepper flakes. Add onions and short ribs, and stir together until the mixture comes to a boil.

Cover, reduce heat to medium low, and simmer; stirring occasionally and skimming fat from surface, until meat is tender, about 2 1/2 hours. Remove bay leaves before serving.

# Oven Baked BBQ Ribs

## Ingredients

2 cups sliced onions  
2 cups ketchup  
2 cups water  
4 teaspoons salt  
1/4 cup Worcestershire sauce  
1/2 cup white vinegar  
1/2 cup dark brown sugar  
4 teaspoons dry mustard  
4 pounds pork spareribs

## Directions

Preheat oven to 350 degrees F (175 degrees C).

In a large bowl, combine onions, ketchup, water, salt, Worcestershire sauce, vinegar and mustard. Split ribs down the center between the bones.

Heat a large lightly oiled skillet over medium-high heat. Add ribs and sear until browned. This may have to be done in several batches.

Place ribs in a single layer in two baking pans or casserole dishes. Pour half of the sauce over the ribs, reserve remainder.

Bake ribs in preheated oven for 3 hours. Turn and baste meat every twenty minutes with remaining sauce, using all sauce by two hours. Continue turning and basting ribs using sauce in the pan during the last hour of baking.

# Not Your Every Day Smoked Pork Spare Ribs

## Ingredients

6 pounds pork spareribs

Dry rub:

1/2 cup packed brown sugar

2 tablespoons chili powder

1 tablespoon paprika

1 tablespoon freshly ground black pepper

2 tablespoons garlic powder

2 teaspoons onion powder

2 teaspoons kosher salt

2 teaspoons ground cumin

1 teaspoon ground cinnamon

1 teaspoon jalapeno seasoning salt (optional)

1 teaspoon cayenne pepper

Mop Sauce:

1 cup apple cider

3/4 cup apple cider vinegar

1 tablespoon onion powder

1 tablespoon garlic powder

2 tablespoons lemon juice

1 jalapeno pepper, finely chopped (optional)

3 tablespoons hot pepper sauce

kosher salt and ground black pepper to taste

2 cups wood chips, soaked

## Directions

In a medium bowl, mix together the brown sugar, chili powder, paprika, black pepper, 2 tablespoons garlic powder, 2 teaspoons onion powder, kosher salt, cumin, cinnamon, jalapeno seasoning, and cayenne pepper. Rub generously onto the pork spareribs. Cover, and refrigerate for at least 4 hours, or overnight.

Prepare an outdoor grill for indirect heat, or preheat a smoker to 250 degrees F (120 degrees C). While the grill heats up, prepare the mop sauce. In a medium bowl, stir together the apple cider, apple cider vinegar, 1 tablespoon onion powder, 1 tablespoon garlic powder, lemon juice, jalapeno, hot pepper sauce, salt and pepper.

When the coals are gray and ashed over, place 2 handfuls of soaked woodchips directly on them. Place the ribs on the grill grate bone side down. Cover, and cook for 3 1/2 to 4 hours. Add more coals as needed. Baste with the mop sauce, and throw handfuls of soaked woodchips onto the coals every hour. Keep the temperature of the grill or smoker from going below 225 degrees F (110 degrees C). Ribs are done when the rub has created a wonderful crispy blackened 'bark', and the meat has pulled away from the bone. Discard any leftover mop sauce.

# The Real Deal Korean Beef Ribs

## Ingredients

4 pounds Korean-style short ribs  
(beef chuck flanken, cut 1/3 to 1/2  
inch thick across bones)  
1/2 cup reduced-sodium soy  
sauce  
1/2 cup white sugar  
2 tablespoons honey  
2 tablespoons minced garlic  
2 tablespoons ground black  
pepper  
3 tablespoons water  
1 tablespoon Asian (toasted)  
sesame oil  
1 1/2 tablespoons Asian plum  
wine

## Directions

Wash the ribs, removing any stray bits of bone, and allow to drain for 30 minutes.

Whisk together the soy sauce, sugar, honey, garlic, pepper, water, sesame oil, and plum wine until the sugar has dissolved; pour the mixture into a 1 gallon plastic zipper bag. Place the ribs into the marinade, squeeze all the air out of the bag, zip it up, and refrigerate at least 24 hours.

The next day, remove the ribs from the refrigerator and allow to come to room temperature before grilling. Remove the ribs from the marinade and discard the marinade.

Preheat an outdoor grill for medium-high heat, and lightly oil the grate. Grill the ribs until browned and no longer pink inside, 4 to 6 minutes per side.

# Home-Style Ribs

## Ingredients

4 pounds boneless pork  
spareribs, cut into pieces  
1 medium onion, thinly sliced  
1 cup ketchup  
1/2 cup water  
1/4 cup packed brown sugar  
1/4 cup cider vinegar  
2 tablespoons Worcestershire  
sauce  
2 teaspoons ground mustard  
1 1/2 teaspoons salt  
1 teaspoon paprika

## Directions

Place half of the ribs in a slow cooker; top with half of the onion. Repeat layers. Combine the remaining ingredients; pour over all. Cover and cook on low for 8-9 hours or until ribs are tender.

# Barbecued Country Ribs

## Ingredients

1/3 cup all-purpose flour  
1/4 teaspoon garlic powder  
1/4 teaspoon salt  
1/8 teaspoon pepper  
1 1/2 pounds boneless country-style ribs, cut into 2-inch chunks  
1 tablespoon vegetable oil  
1 cup hot water  
1/2 cup ketchup  
1/4 teaspoon chili powder  
1/8 teaspoon hot pepper sauce  
1 small onion, halved and sliced

## Directions

In a large resealable plastic bag, combine the flour, garlic powder, salt and pepper. Add rib pieces; shake to coat. In a pressure cooker, brown meat on all sides in oil; drain. Combine the water, ketchup, chili powder and hot pepper sauce; pour over ribs. Add onion. Close cover securely; place pressure regulator on vent pipe. Bring cooker to full pressure over high heat. Reduce heat to medium-high and cook for 15 minutes. (Pressure regulator should maintain a slow steady rocking motion; adjust heat if needed.) Remove from the heat; allow pressure to drop on its own. Skim fat from sauce if necessary and serve with ribs if desired.

# Tender 'n' Tangy Ribs

## Ingredients

3/4 cup vinegar  
1/2 cup ketchup  
2 tablespoons sugar  
2 tablespoons Worcestershire sauce  
1 garlic clove, minced  
1 teaspoon ground mustard  
1 teaspoon paprika  
1/2 teaspoon salt  
1/8 teaspoon pepper  
2 pounds pork spareribs  
1 tablespoon vegetable oil

## Directions

Combine the first nine ingredients in a slow cooker.

Cut ribs into serving-size pieces; brown in a skillet in oil. Transfer to slow cooker.

Cover and cook on low for 4-6 hours or until tender