

AGNES MEATS

RECIPE

BBQ Spare Ribs

Ingredients:

3 1/2 - 4 # Pork Spare Ribs
or Country Style Ribs

Salt

Pepper

Garlic Power

1 Can Chicken Broth

B B Q Sauce

Procedure:

Season ribs with salt, pepper and
garlic powder.

Place in roaster and pour in 1 can
of chicken broth.

Cover and cook ribs at 325 degrees
for 2 1/2 - 3 hours

Check ribs every 45 minutes. When
ribs are almost done, drain off the
liquid and pour on your favorite
BBQ sauce.

Return to oven for 30 minutes.

Ribs are completely done when
bones pull out.

Remove from oven and place on a
pre-heated grill. Char ribs about 5
minutes on each side.

Serves 4