

Mom's Oven-Barbecued Ribs

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Servings: 5



My mom made these tender ribs for special Sunday suppers when we were growing up. A few common ingredients are all you need to make the zesty sauce that coats them. My family's eyes light up when I bring a plate of these ribs to the table, and company never suspects how easy they are to prepare. - Yvonne White, Williamson, New York

Ingredients

4 pounds country-style pork ribs
1½ cups water
1 cup ketchup
½ cup Worcestershire sauce
1 teaspoon salt
1 teaspoon chili powder
½ teaspoon onion powder
⅛ teaspoon hot pepper sauce

Cooking Method

Place ribs in a greased roasting pan.

Bake, uncovered, at 350° for 45 minutes.

Meanwhile, in a saucepan...

1. Combine the remaining ingredients.
2. Bring to a boil; cook for 1 minute.
3. Drain ribs.
4. Spoon sauce over ribs.
5. Cover and bake for 1½ hours.
6. Uncover; bake 30 minutes longer, basting once.