

Sweet & Sour Ribs – Len Kezar

Pork Ribs

Kezar Sauce:

1 c ketchup

1 c brown sugar

1 large onion, chopped

2 T dry mustard

1 T Worcestershire sauce

1 t celery seed

Dash tobacco sauce

1. Bake ribs covered – 15 minutes @ 450°F
2. Bake ribs covered – 45 minutes @ 350°F. Pour off fat.
3. Combine sauce ingredients in a sauce pan and heat until the sugar dissolves and the sauce is well blended.
4. Add sauce to ribs and bake, uncovered – 45 minutes @ 350°F

*Instead of baking ribs, steps 1&2, you may boil the ribs in a large pot until cooked.
Proceed with steps 3 & 4.