**BBQ SPARE RIBS** Joyce Sofranac

2 lbs. spare ribs

1 cup wine vinegar

½ cup catsup

2 tbsp Worcestershire sauce

1 minced clove

2 tbsp sugar

1 tsp salt

1 tsp dry mustard

1 tsp paprika

1/8 tsp pepper

Combine all ingredients in sauce pan. Cover and simmer for 15 minutes

Preheat oven to 500

Spray baking pan or dish with oil for easier clean-up)

Place spareribs in baking pan or dish rounded side up and rub with salt and pepper

When sauce is ready, pour the entire contents over the ribs

Bake ribs uncovered at 500 for 15 minutes then reduce heat to 350 and continue baking another 1 ½ hours turning meat over once.