

The Marv's Meats Recipe Collection #17

Oven Barbequed Country Ribs

1 large slab – boneless country ribs

1 – lemon, sliced

Make your own sauce:

1/3 cup – orange juice

1/3 cup – lemon juice

1/3 cup – ketchup

1/3 cup – molasses

1 TBS – Worcestershire sauce

1 clove – garlic, crushed & minced

1 tsp – powdered mustard

1 tsp – salt

1 tsp – horseradish

3-4 drops – hot sauce (optional)

OR

1 ½ cups – your favorite Bar-B-Q sauce

Pre-heat oven to 450°. Place ribs on a rack in a shallow roasting pan & roast uncovered for 30 minutes, turning once. Remove from oven, drain fat & turn oven off. Mix all sauce ingredients together (or using your favorite Bar-B-Q sauce), pour over ribs, top with lemon slices, cover with foil & let stand at room temperature for 2 hours. Pre-heat oven to 325°, place ribs, uncovered, in oven & roast for 1 hour basting frequently with sauce. Remove lemon slices & serve. Serves 4.



MARV'S
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