

## **Barbecued Spareribs**

3 pounds fresh pork spareribs	1 medium onion, peeled
½ teaspoon whole cloves – about 10	¼ teaspoon peppercorns – about 20
2½ teaspoons salt	3 cups water
½ cup firmly packed dark brown sugar	¼ cup prepared yellow mustard
1 8-ounce can tomato sauce	1 to 2 tablespoons Worcestershire sauce
1 medium onion, minced	freshly ground pepper – about
small pinch cayenne pepper	1/8 teaspoon

Have meat man cut racks in half. Cut ribs into individual pieces. Place in large kettle. Heat onion, cloves, peppercorns, 2 teaspoons salt and water. Bring to boil and simmer for 30 minutes. Drain ribs and place in one layer in a large shallow dish. Meanwhile, prepare barbecue sauce in a saucepan. Stir together the sugar, mustard, tomato sauce, Worcestershire, onion, remaining ½ teaspoon salt, pepper and cayenne. Bring to boil. Simmer 5 minutes. Makes about 1-1/3 cups sauce. Add sauce to ribs and turn to coat thoroughly. Cover and refrigerate at least 3 hours – longer if you like.

Place marinated ribs on grill 3-4” above medium hot charcoal and grill 3-5 minutes on each side or until ribs are hot and beginning to brown around the edges. Do not overcook or ribs will dry out. 3 main dish servings or 6-9 appetizer servings.

## **Pork And Sauerkraut With Tomatoes**

1 (2 pound) package Hatfield sauerkraut, including liquid	1 medium onion, sliced thin
1 cup water	1 (14½ ounce) can peeled Italian plum tomatoes, drained and broken into pieces
2 large apples, peeled, cored and sliced thin	1 (4 pound) loin of pork

Preheat oven to 300°F. Mix together the sauerkraut, water, apples, onion and tomatoes. Place one half of mixture in a large Dutch oven. Remove all fat from pork roast; place in pot and cover with remaining sauerkraut mixture. Cover pot and bake until pork is tender and meat thermometer registers 185°F (approximately 5 hours.) Serves 6 to 8.

## **BBQ Pork Chops**

Lightly fry chops.

Cook chopped onion in butter in small saucepan. Add:

1 cup catsup	1 tablespoon sugar
½ to ¾ cup water	1 tablespoon Worcestershire sauce
1 tablespoon prepared mustard	Salt and pepper to taste

Simmer till slightly thick. Pour over chops in shallow pan. Bake at 325-350°F for at least 1 hour. Save some sauce and baste chops about half way through.