



## RANCH-STYLE RIBS

### BBQ Sauce:

8 ounce can tomato sauce  
6 ounce can tomato paste  
2 tbsp vinegar  
2 tbsp olive oil  
3 cloves crushed garlic  
4 tbsp minced onion  
1 tbsp Worcestershire Sauce  
1 tsp dry mustard  
1 tsp cayenne  
Cracked pepper to taste  
2 lbs beef ribs

### Cooking Directions:

- Cook minced onion in olive oil until they turn opaque
- Add remaining ingredients
- Mix sauce thoroughly allowing to simmer 20 minutes. Set aside
- To prepare ribs cut off excess fat and place in large pot with water
- Parboil the ribs for 5 minutes and transfer to grill
- Slather ribs in homemade BBQ sauce and continue marinating every 15 minutes for the next hour and a half
- Remove from heat and dish up immediately