

Recipe for BBQ Ribs Serves

2lb spare ribs

(Boil for 2 hours) Pour
off excess fat and add
BBQ and cook at 350° in oven 2 hrs
(or in crock pot all day)



This is the best BBQ sauce ever
invented. (on back)

Gourmet Favorite of Diane Sorensen Scharren

$\frac{1}{2}$ c light molasses
 $\frac{1}{2}$ c catchup
 $\frac{1}{2}$ c chopped onions
1 clove garlic
3 whole cloves
4 diced narrow orange peel
juice of $\frac{1}{2}$ orange
1 tb. vinegar
1 tb salad oil
 $\frac{1}{2}$ tea mustard
 $\frac{1}{4}$ tea salt
 $\frac{1}{4}$ tea pepper
1 Tb bottled thick meat sauce
 $\frac{1}{4}$ tea tabasco sauce
 $\frac{1}{2}$ tea worchestershire
1 Tb butter