

Zippy BBQ Ribs

Ingredients

**6 lb spareribs
2 cup catsup
1/2 cup lemon juice
1/2 cup brown sugar, firmly packed
1 tablespoon prepared mustard
1/2 cup onion, finely chopped
1/4 cup butter or margarine
1/4 cup Worcestershire sauce
1 clove garlic, finely chopped
1/4 teaspoon salt
1/8 teaspoon hot pepper sauce**

Directions

In large pan, cook ribs in boiling water 45 to 60 minutes or until tender. Meanwhile, in medium saucepan, combine remaining ingredients; simmer uncovered 20 minutes, stirring occasionally. Grill or broil ribs as desired, turning and basting frequently with sauce. Refrigerate leftovers.