



## Oven BBQ Spareribs

- 1 rack pork spareribs
- 1 cup brown sugar
- 3 cups cider vinegar
- 1 cup barbecue sauce, any brand your heart desires

The first thing you need to do is remove the membrane from the bone side. This is not as hard as it sounds! Use a small paring knife to separate it and then pull on it. Throw away the membrane. Then, generously slather the ribs with brown sugar. Next, turn the ribs meat side down and pour in the vinegar. Marinate the ribs for 2 to 3 hours.

Turn the oven on broil. Get rid of the marinade and broil the ribs until browned - approximately 15 minutes. Keep an eye on the ribs - do not burn them! Turn the pan around in the oven to broil evenly.

Turn the oven down to 350 degrees. Let the ribs cook for 60 minutes. Remove from the oven and brush on barbecue sauce.

Return to the oven and cook for an additional 60 minutes. Brush with bbq sauce two more times, cooking 30 minutes after each time or until barbecue sauce is caramelized. Remove from oven and place on a carving board. Separate the ribs individually.

Serve with your favorite side! Enjoy with lots of napkins and some more barbecue sauce on the side!