

Snack-Size Barbecued Ribs



PREPARATION TIME
15 minutes



COOKING TIME
45 minutes



PERFECT PARTNER
chili



Large cuts of pork have a longer storage capacity than ground sausage or pork chops.

Buy pork ribs in bulk at a less expensive price per pound and store in the freezer for up to 6 months.

SHOPPING LIST

- pork ribs • lemon
- beef broth • green onions
- chili sauce

ON HAND

- butter • flour • Dijon mustard

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INGREDIENTS

- 2 pounds pork ribs
- 2 tablespoons butter or margarine
- 4 green onions, chopped
- 1 tablespoon all-purpose flour
- 1 tablespoon Dijon mustard
- 1 cup beef broth
- 2 tablespoons lemon juice
- 3 tablespoons chili sauce

SERVES **6**

COOK'N
Express

- Rub a moist paper towel with salt over the cutting board to remove the onion odor.
- Make your own bottled barbecue sauce. Mix an extra batch of sauce ingredients in a jar. Seal and refrigerate for up to 2 months.

Make Ahead

A big batch of ribs will satisfy any hungry gang. Roast the ribs 1 day ahead, then reheat in the microwave on MEDIUM for about 8 minutes. Serve immediately.

1 Preheat oven to 450°F. Cut ribs into 2- or 3-rib portions. Arrange in a single layer in a shallow roasting pan. Roast for 20 minutes; drain fat.



VARIATION

For a wonderful smoky flavor; grill ribs over hickory chips, turning occasionally, for 10 to 12 minutes.



2 While ribs are roasting, heat butter in a skillet over medium-high heat. Add green onions; sauté for 3 minutes. Add flour and mustard; mix well. Cook, stirring continually, for 2 minutes.

3 Gradually stir in broth, lemon juice and chili sauce. Cook, stirring continually, for 5 minutes.



4 Brush sauce over ribs. Continue to roast, turning and basting occasionally with sauce, for 25 minutes or until ribs are tender.