

Bar-B-Barn Ribs

Yield: 4 servings

Ingredients:

Ribs, parboiled 2 lbs. Brown Sugar 2 cup Salt 1/2 tsp. Paprika 1/2 tsp. Cinnamon 1/2 tsp. Apple Sauce 1 cup

Lemon Juice 1/2 cup Pepper 1/2 tsp. Garlic Powder 1/2 tsp.

Procedure:

In a heavy saucepan, mix apple sauce, brown sugar, lemon juice, salt, pepper, paprika, garlic powder and cinnamon. Over medium-high heat, bring the sauce to the boiling point and continue boiling for one to two minutes. Place parboiled ribs in an ovenproof dish and brush liberally with the sauce. Bake for 45 minutes at 350 degrees. Turn ribs and brush underside with the remaining sauce. Continue baking for 45 minutes. Serves 4.

Source: The Gazette, 90/12/19. Bar-B-Barn ribs are a Montreal favorite.