

Wilma's Barbeque (Style) Spareribs

Eric and Verna Olfert

3 lb Spareribs
1 med Onion, chopped
1/2 cup Water
1/4 cup Vinegar
1/4 cup Ketchup
1 can Tomato Soup
2 Tbsp Brown Sugar
1 Tbsp Paprika
1 Tbsp Worcestershire sauce
1 Tsp Salt
1 Tsp dry Mustard
1 Tsp Chilli powder

Cut ribs into serving size pieces and place in a roaster. Do not cover and do not add water.

Spread chopped onion over ribs. Bake at 350 o F for 30 minutes.

Meanwhile, combine remaining ingredients in a 1-quart saucepan, whisking for smoothness.

Bring to boil and simmer for 15 minutes. Pour over ribs and bake at 350 o F for additional 1½ to 2 hours, turning every 30 minutes or so. Cover for the last half hour if browning too fast.

Serves 4

We don't know who Wilma is, but this recipe was submitted to the *MRMC Our Favorite Recipes cookbook of 1995 by Evelyn Sawatzky*. It quickly became a family favorite. Our son Nate claimed that "Our ribs are better than Montana's". We've tripled this recipe for a 12-person birthday party and most recently served it to Erwin and Tina Siemens on Sept 4/22.