

## BARBEQUED BEEF RIBS

3 lbs. beef short ribs  
1/2 c. chopped onions  
1 T. margarine  
1/2 t. pepper  
4 t. sugar  
1 t. dry mustard

1 t. salt

1 t. paprika

4 t. Worcestershire sauce

1/2 c. catsup

1/4 c. white vinegar

1/4 c. water    Brown ribs. Saute onions in margarine and add remaining ingredients. Simmer 30 minutes. Baste ribs with sauce and bake at 350 degrees for 2 hours. Drain off fat, baste again and bake at 300 degrees for 1 hour.

Date Entered: May 29, 1989

By: Donna Endreson