

## **Applebee's Barbecued Baby-Back Ribs**

3 pounds baby back ribs, cut in pieces (I have used spareribs)  
1 cup catsup  
1/4 cup cider vinegar  
3 tablespoons Worcestershire sauce  
1 tsp liquid smoke flavoring  
1/2 t salt

Put ribs in a large pot with water and cover. Bring to a boil, reduce heat, simmer 1 hour or until meat becomes fork tender .

Meanwhile mix remaining ingredients in a medium saucepan. Bring to a boil, reduce heat and simmer uncovered, stirring often, 30 minutes (I only simmered 15 minutes) or until slightly thickened.

Can be grilled or broiled. For grilling, grill ribs about 6-7 minutes, brush with sauce, turn ribs over, brush with remaining sauce and grill another 6-7 minutes or until edges are slightly charred.

For broiling: Heat broiler to 400\*-425\*. Line broiler pan with foil for easy cleanup. Place ribs, meat side down, on broiler pan rack, brush with 1/2 the sauce and broil for 6-7 minutes. Turn ribs over, brush with remaining sauce and broil for 6-7 minutes longer or until edges are just slightly charred.

Serves 4