

Barbecued Ribs

3 to 4	Pounds pork loin back ribs	or 비리개도 괜찮음
$\frac{3}{4}$	Cup catsup	
$\frac{3}{4}$	Cup water	
2	Teaspoons vinegar	
2	Tablespoons Worcestershire sauce	
1	Teaspoon paprika	
1	Teaspoon chili powder	
$\frac{1}{4}$	Teaspoon ground red pepper	
2	Medium onions, finely chopped about 1 cup	

If desired, cut ribs into serving -size pieces. In large shallow roasting pan place the ribs, bones down. Bake, covered, in a 350 degrees oven for 1 hour. Carefully drain off liquid in roasting pan. Meanwhile, combine catsup, water, vinegar, Worcestershire sauce, paprika, chili powder, red pepper, $\frac{1}{2}$ teaspoon ground black pepper, and $\frac{1}{4}$ teaspoon salt. Stir in onions. Pour over ribs. Bake, uncovered for 30 minutes more until ribs are tender, basting once with sauce. Pass sauce with ribs. Serves 6.

- 돼지고기 아무것도 간하지 않고 350° 1시간 oven에서 굽는다. 온백지 덮을 것
- 고기 꺼내 기름 따워 버린다
- 그 위에 소스 섞어 졸인다 (양념부려서) 물리준다. 뒤집어서 또 반라준다
- 350° 30분 다져 oven에 넣어 구워낸다