**BBQ Ribs**

2 Whole racks of pork spare ribs (3 1/2 lbs. each

2 onions quartered

1 tsp. Salt, 1 tsp. Pepper

Place everything in a large pot. Cover with water. Bring to boil, reduce heat, cover & simmer 1 hour or until meat is tender.

BBQ Sauce:

20 oz. bottle ketchup (2 cups)

1/3 cup firmly packed light brown sugar

1/4 cup water

1 tsp. Grated lemon peel

2 Tbsp. Lemon juice

4 cloves garlic, smashed

3/4 tsp. Ground ginger

Bring BBQ ingredients to boil, reduce heat, partially cover. Simmer 20 minutes to blend flavors. Let cool. Place ribs in 2 large zip lock bags. Pour half of sauce in each. Squeeze out air. Refrigerate up to two days.

Grill ribs 12-14 minutes, basting with BBQ sauce & turning to prevent burning. Cut up into portions.