

Oven Barbequed Short Ribs

3 to 4 pounds ribs

1 lemon

1 large onion

1 cup catsup

3 cups of water

½ cup Worcestershire Sauce

1 teaspoon chili powder

1 teaspoon salt

2 dashes Tabasco Sauce

Place ribs in shallow roasting pan, meaty side up. On each piece, place a slice of unpeeled lemon, a thin slice of onion. Roast in very hot oven, 450°, until browned (about 30 minutes.) Combine remaining ingredients; bring to a boil and pour over ribs. Continue baking at 300 degrees about 3 ½ hours (or until fork tender) basting ribs with the sauce every 20 minutes.