

## Dutch Oven Spare-Ribs

	10-inch 46 briquettes	12-inch 56 briquettes	14-inch 62 briquettes
Catsup	1 cup	1-1/2 cup	2 cups
Tomato-based chili sauce	1-1/4 cup	1-3/4 cup	2-1/2 cups
Onions, med. finely chop	1	2	2
Cider vinegar	1/2 cup	3/4 cup	1 cup
Light molasses	1/4 cup	1/3 cup	1/2 cup
Worcestershire	2 tbsp	3 tbsp.	1/4 cup
Pork spareribs, cut apart	4 lbs.	6 lbs.	8 lbs.
Fresh lemon	1	1	1-2
Servings	4-6	6-8	8-10

Mix catsup, chili sauce, onion, vinegar, molasses & Worcestershire. Add spare ribs & mix. (This part can be done ahead at home, take in zip lock bag.) Thinly slice the lemon and spread over the top.

Set up D. O. to cook, beneath, use 12 freshly ignited coals, 24 on top (for 12 " size d.o.).

Cook, stirring occasionally, until meat is very tender when pierced, 1-1/2-2 hours. At two 30-minute intervals add 1/2 remaining freshly ignited coals, 1/3 on bottom, 2/3 on top.