

SPOTLIGHT RECIPE



SOUTH CAROLINA STYLE BAKED SPARERIBS

Prepare the sauce

- Heat the oil in a pan and sauté the onions over low heat until very soft, 15 minutes.
- Raise the heat to medium, and then add the sugar. Stir frequently and cook until the sugar begins to caramelize.
- Add the vinegar and stir well. Add the molasses, Worcestershire sauce, tomatoes, mustard, bay leaf, paprika, Tabasco, ketchup, salt and pepper.
- Bring to a boil. Reduce the heat to low and cook until thickened, 30 minutes or more. Remove the bay leaf before blending. Puree in a blender for a smooth consistency.

Prepare the ribs

- Heat the oven to 325 F.
- Parboil the ribs in water mixed with 3 cups of the barbecue sauce for 30 minutes before browning to hasten cooking. Lay the ribs on a sheet pan with a rack and bake in the oven for 30 to 45 minutes. Drain off the fat. Baste the ribs with 5 cups of barbecue sauce, cover and bake in 375 F oven for 2 to 2 1/2 hours until tender.

Ingredients

Servings: 12

For the South Carolina
Barbecue Sauce

- 1 tablespoon canola oil
- 4 3/4 ounces chopped red onions
- 10 tablespoons sugar
- 10 tablespoons cider vinegar
- 19 tablespoons dark molasses
- 1 1/2 tablespoons Worcestershire sauce
- 34 ounces crushed tomatoes, no added salt
- 11 teaspoons dry mustard
- 1 bay leaf

Side dishes

- Pineapple Coleslaw
- Southwestern Cornbread

- 2 1/2 teaspoons paprika
- 5 tablespoons Tabasco
- 10 tablespoons ketchup
- 1 teaspoon kosher salt
- 1/2 teaspoon ground black pepper

For the ribs

- 2 quarts South Carolina Barbecue Sauce
- 7 pounds St. Louis-style pork spareribs, raw

