

Cheyenne River Ribs

by Betty Pellatz

Cheyenne River Ranch, Douglas Wyoming

Betty makes these barbecued ribs the first night out on cattle drives. She says they're easy to serve after camp is set up.

SERVES 6

3 lbs pork or beef ribs

1 large onion, chopped

½ cup water

¼ cup vinegar

¼ tsp black pepper

2 tbsp brown sugar

1 tbsp Worcestershire sauce

1 tbsp dry mustard

1 tsp salt

1 tsp paprika

- Arrange ribs in a single layer in a large shallow casserole dish. Bake in a 350 ° F oven for 1 hour. Skim off fat.
- Combine remaining ingredients in a saucepan and simmer for 30 minutes. Pour over ribs and cook for 1 to 1-1/2 hours, or until meat is tender.

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