

# Make Ahead Barbecue Ribs

3 pounds back ribs cut into serving pieces,  
½ c ketchup,  
½ c chili sauce,  
2 tblsp brown sugar,  
¼ c chopped onion,  
1 tsp celery seed,  
½ tsp salt,  
1 clove minced garlic,  
½ tsp salt,  
2 tsp prepared mustard,  
1 tblsp worcestershire sauce,  
A dash tobacco,  
½ lemon sliced or 1 tblsp lemon juice.

Cover ribs with water and salt to taste. Simmer covered over medium low heat 60 minutes until fork tender. Drain.

Combine remaining ingredients in shallow non metallic pan. Mix well. Add ribs and coat each rib. Refrigerate in sauce overnight to allow flavours to penetrate meat.

Grill on barbecue or broil until brown and heated through – about 30 min turning and brushing often with sauce. Can also bake at 350 oven loosely on cookie sheet. When I double or triple the recipe I cut down on the celery seed.