

SWEET & SMOKY RIBS

(courtesy of Bonnie Coombs - Andover, NH)

3 lbs baby back pork ribs
1/8 tsp cayenne pepper
2/3 cup McLure's Maple Syrup
1 tsp chili powder
3/4 cup ketchup
1 tbsp soy sauce
3/4 cup water
1 tsp garlic powder
1 tsp cider vinegar
2 sliced onions
2 tsp Wright's Hickory Seasoning (liquid smoke)
1 tsp salt
1/2 tsp pepper

Preheat oven to 350 degrees. Mix all except ribs and onion in a saucepan. Bring to a boil, turn off heat and set aside.

Season ribs with salt & pepper. Place in one layer in shallow baking pan lined with heavy duty foil. (Leave extra foil at edges of pan to be sealed later.) Pour sauce over ribs, reserving 1/3 cup. Bake uncovered for one hour. Cut ribs into serving sized pieces. Lay sliced onion over ribs. Pour sauce over, and seal foil. Bake 1-1/2 hours or until done.

Open foil, baste with remaining sauce, continue baking 15 more minutes.

Serves 4