



## Ingredients

### **Oven Baked Ribs**

2 to 2 1/2 pounds pork ribs

Salt and black pepper

### **Sweet and Spicy Barbecue Sauce**

1 tablespoon olive oil

1/4 cup finely diced onion

1/2 teaspoon ground cumin

1/2 cup Tomato Sauce

1 tablespoon hot chili sauce

2 tablespoons light brown sugar

1 tablespoon cider vinegar

Salt and ground pepper, to taste

### **Prepare Ribs**

Heat oven to 135° C

Place the ribs meat side down on a cutting board. Locate the thin membrane covering the rack. This membrane can be tough when cooked. To remove, use a knife to gently slide under the membrane then using your fingers, pull the membrane away from the bones.

Season both sides of the ribs with salt and pepper then place into a large roasting pan. Cover tightly with aluminum foil.

Roast until the meat falls easily from the bones, 3 1/2 to 4 hours.

### **Sweet and Spicy Barbecue Sauce**

To make the sweet and spicy sauce, heat a medium saucepan over medium heat. Add the onions and sauté until translucent. Add the cumin and stir. Next, add the Tomato sauce, hot chili sauce, brown sugar and cider vinegar. Stir to combine, season with salt then cook for 2 minutes. Set aside in preparation for the ribs to finish roasting.

Remove the ribs from the oven, discard the aluminum foil and generously brush both sides with barbecue sauce.

Move an oven rack near to the top of the oven. Broil the ribs for 3-4 minutes in the sauce, just until the barbecue sauce begins to caramelize.