

SPARERIB SAUCE

1 cup dark molasses
1/8 cup chili sauce
1 tsp. mustard (hot)
1/2 cup brown sugar
1/2 tsp. allspice
1/4 tsp. salt and pepper
1/4 tsp. tarragon and oregano
1 clove garlic, minced

2 lbs. spareribs

Boil 2 lbs. spareribs until almost done.

Put into baking pan.

Spread sauce (above ingredients all mixed well together) over ribs and bake in oven at 450° for 30 to 40 minutes.

Remove fat as they cook while basting.