

# *The Marv's Meats Recipe Collection #17*

## **Oven Barbequed Country Ribs**

1 large slab – boneless country ribs  
1 – lemon, sliced  
Make your own sauce:  
1/3 cup – orange juice  
1/3 cup – lemon juice  
1/3 cup – ketchup  
1/3 cup – molasses  
1 TBS – Worcestershire sauce  
1 clove – garlic, crushed & minced  
1 tsp – powdered mustard  
1 tsp – salt  
1 tsp – horseradish  
3-4 drops – hot sauce (optional)  
OR  
1 ½ cups – your favorite Bar-B-Q sauce

Pre-heat oven to 450°. Place ribs on a rack in a shallow roasting pan & roast uncovered for 30 minutes, turning once. Remove from oven, drain fat & turn oven off. Mix all sauce ingredients together (or using your favorite Bar-B-Q sauce), pour over ribs, top with lemon slices, cover with foil & let stand at room temperature for 2 hours. Pre-heat oven to 325°, place ribs, uncovered, in oven & roast for 1 hour basting frequently with sauce. Remove lemon slices & serve. Serves 4.



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