

BBQ Onion Soup Rib

Category: Pork

Servings: 4

Rating: 10

Source: Chatelaine, June 2005

Description:

Gail French served these to us at a dinner party with Lynne and Don Petrie. Soo good!

Ingredients:

onion soup mix	one pouch
barbeque sauce	1/2 cup
tabasco	1 tablespoon
pork ribs	2 racks, either side or back, about 3 lbs
vegetable oil	
salt	
pepper	

Instructions:

Roll an unopened pouch of soup mix with a rolling pin to crush its contents and then add it to two cups of water over high heat along with the BBQ sauce and tabasco. Stir evenly to mix and then add the ribs and bring to a boil. Cover, reduce the temperature, and simmer until the ribs are fork tender, about 50-60 minutes.

Remove the ribs and bring the liquid to a boil over high heat. Boil, uncovered, and stirring often, until the sauce is thickened, about 15-20 minutes. When the sauce is thick, adjust seasoning as necessary.

Lightly brush the ribs with oil and sprinkle both sides with salt and pepper. Grill on the BBQ uncovered, turning often, until lightly charred and heated through. Put the ribs on a serving platter and pour the sauce over them.

Serve hot or at room temperature.