

## **Baby Back Ribs with Barbecue Sauce**

*salt*  
*pinch of ground sage*  
*4½ - 5 pounds pork baby back ribs*  
*Barbecue Sauce:*  
*2 tablespoons vegetable oil*  
*3 tablespoons grated onion*  
*1 can (10¾ ounces) tomato puree*  
*⅓ cup Worcestershire sauce*  
*⅓ cup honey*  
*3 tablespoons red wine vinegar*  
*1 teaspoon dry mustard*  
*pinch of cayenne pepper*  
*salt and freshly ground black pepper*

1. Bring a large pot of salted water to a

boil. Add the sage and ribs and bring back to a boil. Reduce the heat and let the ribs simmer 5 minutes. Drain off the water and if you're going to do this ahead of time, store the meat in the refrigerator.

2. To make the Barbecue Sauce: Place the vegetable oil in a saucepan over medium-low heat. Add the onion and cook gently until the onion is tender and light yellow.

3. Add the tomato puree, Worcestershire sauce, honey, vinegar and mustard and bring to a simmer over medium heat. Taste and season with cayenne and salt and black pepper. The sauce may be made ahead and refrigerated.

4. To finish cooking the ribs, heat the oven to 350 degrees. Place the ribs in a low roasting pan and lightly baste the top side with the sauce. Cook in the oven about 1 hour, turning the ribs and lightly basting every 10-15 minutes. Serve warm or cold. Makes 6 servings.

Transportation tip: Cut the ribs into individual pieces before packing or take along a sharp, carefully wrapped knife and cut them on site. Wrap them in foil or place in a covered container, packing them with the hot foods if you prefer them warm, with the cold foods if you're serving them cold. Extra sauce can be stored in a separate container. If you're cooking on the spot, don't forget the grill, charcoal, lighter fluid and matches.