



Bar-B-Barn ribs

NIBBLEDISH CONTRIBUTOR

Ingredients

1. Ribs, parboiled.

Sauce:

1. 2 cups brown sugar
2. 0.5 teaspoon paprika
3. 0.5 teaspoon pepper
4. 1 cinnamon stick
5. 1 cup Apple sauce
6. 1 cup lemon juice
7. crushed/chopped garlic

Instructions

Mix all sauce ingredients in sauce pan. Bring to boil (about 5min).

Place ribs in tray. Brush and pour sauce over. Cover with aluminum paper and place in oven at 350F for 45min. Remove aluminum paper, turn over ribs and brush underside. Replace in oven for another 45min without cover.

This is the Montreal famous Bar-B-Barn ribs. Favourite of mine since childhood! Love the apple sauce on the ribs.