



Orange-Honey Barbecued Ribs

Ingredients

- 3 pounds country-style ribs
- 1 12-oz. bottle chili sauce
- 1/2 cup chopped onion
- 1/3 cup **honey**
- 1/4 cup butter or margarine
- 1 clove garlic, minced
- 1/4 teaspoon salt
- 1/8 teaspoon hot pepper sauce
- 1/4 teaspoon grated orange rind

Directions

Place ribs on rack of broiler pan. Cover with foil. Roast at 325° for 1 hour.

Meanwhile, combine chili sauce, onion, **honey**, butter, garlic, salt and hot pepper sauce in saucepan. Bring to a boil. Cover; simmer 30 minutes. Stir in orange rind. Set aside.

Remove foil from ribs; pour off drippings. Brush sauce on ribs; roast uncovered 30 minutes. Brush with sauce again. Roast 20-30 minutes longer or until ribs are very tender. Serve any remaining sauce with ribs. Serves 6.