

Recipies Submitted by SCC Members

Anyone wishing to submit a recipe, send to Carmella at <mailto:Treasurer@suffolkcommitteeforcamping.org>

Barbecue Spare Ribs (Third Watch Campers Club 3379)

Ingredients:

- 3-4 lbs spare ribs
- 3 small onions sliced
- $\frac{3}{4}$ cup water
- 2 tbs vinegar
- 2 tbs barbecue mild sauce
- 1 tbs salt
- 1 tbs garlic powder
- $\frac{3}{4}$ cup ketchup

Directions:

1. Cut spare ribs into servings.
2. Sprinkle with salt and pepper.
3. Place in roaster pan cover ribs with sliced onions.
4. Combine remaining ingredients and pour over ribs.
5. Cover and bake at 350° for 1 $\frac{1}{2}$ hours.
6. Baste during the last 15 minutes of baking to brown.