

BBQ Ribs with Rodeo Sauce

1 C Catsup
1 Tbl Worcestershire sauce
2-3 Dashes hot pepper sauce
1 C Water
1/4 C Vinegar
1 Tbl Sugar
1 tsp Salt
1 tsp Celery seed
4 lb Pork spare ribs
1 Lemon, thinly sliced
1 lg Onion, thinly sliced

For sauce, combine first 8 ingredients; simmer gently 20-25 minutes, stir. Salt ribs, and put on grill medium low heat with lid closed. Cook 1 hour. Brush ribs with sauce and peg on lemon and onion with tooth picks continue cooking ribs without turning 30-40 minutes or until done, brushing with sauce when needed.