
Country Style Ribs

The Windsor Family Cookbook

Windsor Vineyards - Windsor, CA

Servings: 4

4 pounds beef or pork ribs

SAUCE

1 bottle (14 ounce) barbecue sauce

1 cup ketchup

1 cup Merlot or Chardonnay wine

1/4 teaspoon oregano

1/4 teaspoon marjoram

1/4 teaspoon cayenne pepper

1/4 teaspoon celery salt

1/4 teaspoon garlic salt

salt (to taste)

pepper (to taste)

In a bowl, mix together the barbecue sauce, ketchup, wine, oregano, marjoram, cayenne, celery salt, garlic salt and salt and pepper to taste (adjust the seasonings to your own taste).

Marinate the ribs in the sauce overnight in the refrigerator.

Barbecue over a hot grill, basting with the remaining sauce whenever the ribs are turned over.

Pork

Per Serving (excluding unknown items): 111 Calories; 1g Fat (10.4% calories from fat); 2g Protein; 25g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 1448mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 0 Fat; 1 1/2 Other Carbohydrates.