

## BBQ Short Ribs

3 lbs short ribs	1 cup catsup	3 tbsp worchestershire
1/2 cups celery, chopped	1/4 cup vinegar	1 tbsp prepared mustard
1 onion, chopped	2 tbsp sugar	2 tsp salt
2 tbsp oil	1/2 cup water	

### Directions:

- Brown ribs in oil. Add onions & celery.
- Place ribs in crockpot
- Combine remaining ingredients in small bowl.
- Pour over ribs.
- Cook on low for about 8 hours.



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## Easy BBQ Back Ribs

### Directions:

Preheat oven to 325°

- Season both sides of the ribs with garlic salt, black pepper, Italian Season.
- Place ribs in baking dish along with 1/2 cup water. Cover with foil.
- Bake for 2 hours
- Remove tin foil - Baste both sides with your choice of BBQ Sauce.
- Place back in oven for 1 more hour.
- Enjoy



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