

# Everyday Kosher Cooking

## BRAISED SPARE RIBS

### Ingredients:

8-10 Spare Ribs  
1/2 Cup Brown Sugar  
1 Tbps. Worcestershire Sauce (Non-Fish Version)  
1 Tbps. Soy Sauce  
4 Cloves Garlic, Crushed  
3 Cups Ketchup  
1/2 Cup Water  
2 Large Onions Cut into Rings



### Directions:

Mix all the ingredients (except the ribs) in small bowl to create the delicious marinade sauce.

Place the ribs in a large Ziploc bag or baking dish and pour sauce over the ribs.

Let marinade overnight (or a few hours if urgent).

Bake the ribs in the sauce in a covered baking dish at 350 degrees for 1 1/2 - 2 hours.

*Serves 4-5*



**Recipe By Chef Naomi Nachman**