

# Orange Country Style Ribs

*Thelma M Teale = Sun Lakes, AZ  
Treasure Classics - National LP Gas Association - 1985*

## **Servings: 8**

*1 can (6 ounce) tomato  
sauce  
1/2 cup brown sugar  
1/4 cup frozen orange juice  
concentrate  
2 tablespoons red wine  
vinegar  
1 tablespoon prepared  
mustard  
1 tablespoon  
Worcestershire sauce  
1/2 teaspoon pepper  
4 pounds lean ribs*

## **Preparation Time: 10 minutes**

### **Grill: 1 hour 15 minutes**

For the sauce: In a bowl, combine the tomato sauce, brown sugar, orange juice, vinegar, mustard, Worcestershire and pepper. Mix well.

Place the ribs on a grill. The heat should be on medium. Close the hood and cook for 20 minutes.

Turn and cook for 20 minutes more.

Brush the ribs with sauce. Cook, covered, for 25 to 35 minutes more.

Brush frequently with the sauce and test for tenderness.

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Per Serving (excluding unknown items): 61 Calories; trace Fat (2.2% calories from fat); 1g Protein; 15g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 231mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 0 Fat; 1/2 Other Carbohydrates.