

Knoxville Country Ribs

3 pounds Country style pork ribs

Water

2 yellow onions, coarsely chopped

Marinade

1/2 - 3/4 cup Tennessee Gourmet™ Apple & Spice Sauce (any flavor)

Country style ribs are actually not ribs, but chops cut from the loin's blade end, behind the shoulder. Although Country style ribs do have a lot of fat, they are the meatiest of all ribs.

Place ribs in large casserole dish, add onion, and cover with water. Cover with heavy duty aluminum foil and bake in preheated 350° F. oven for 1½ to 2 hours until tender. Remove casserole from oven and carefully remove foil. Drain. Cover ribs with Tennessee Gourmet™ Apple & Spice Sauce. Allow to cool. Cover and refrigerate at least 2 hours or overnight.

Remove ribs from refrigerator and bring to room temperature. Lift ribs from marinade, keeping some sauce on each rib. Place ribs in clean casserole dish and re-heat in a pre-heated 300° F. oven for 30 minutes or indirectly grill on heavy-duty aluminum foil 30 to 45 minutes (ribs will stick if cooked directly on the cooking grate). Allow ribs to sit 5 to 10 minutes before serving.

Heat additional Tennessee Gourmet™ sauce and serve with ribs.