

Sweet-and-Succulent Ribs

Recipe By Rivky Kleiman



Cooking and Prep:  15
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Serves:  8

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Rosh Hashanah,
Sukkot

Diet: Low Carb

Source: Family Table by
Mishpacha Magazine

My friend Tobie N. shared a favorite oldie but goodie BBQ sauce with me. Tried it, loved it, and tweaked it for you to turn out perfect ribs every time.

Check out our complete collection of [Rosh Hashanah recipes](#) for mains, sides, soups, desserts, and more inspiration for the holiday.

Ingredients (12)

Main ingredients

- 8-10 spare ribs, or 1 (3–4 lb) brisket
- salt, for sprinkling
- onion powder, for sprinkling
- garlic powder, for sprinkling

- paprika, for sprinkling
- 1 cup **Empire Chicken Broth**, or 3/4 cup beer if using brisket
- 1/2 cup light corn syrup
- 1/2 cup **Heaven & Earth Ketchup**
- 1 small onion, chopped finely
- 1/4 cup cider vinegar
- 1/4 cup prepared mustard

Sommelier Suggests

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Start Cooking

Prepare the Meat

1. Rinse meat and pat dry. Lay ribs neatly in a 9- x 13-inch (20- x 30-cm) baking pan. Sprinkle with seasonings.
2. Measure all remaining ingredients into a small saucepan. Bring to a boil over medium heat. Remove from heat and allow to cool.
3. Pour sweet 'n' sour sauce over the ribs. Cover tightly and marinate overnight in the refrigerator.
4. Preheat oven to 325 degrees Fahrenheit (160 degrees Celsius).
5. Bake ribs for two and a half hours until they are fall-off-the-bone tender.

Variation:

For brisket, prepare as above (replacing the chicken broth in the sauce with beer). Pour over brisket and bake for three and a half to four hours (no need to marinate first).

Credits

Food and Prop Styling: Renee Muller

Photography: Hudi Greenberger