

***Runner Up Contest Winner: Rickey Smalley***

**Rickey's Smoky Country Style Ribs**

4 lbs. pork or beef ribs	½ cup chili sauce
Garlic salt	2 tbsp. vinegar
Ground pepper	2 tbsp. hickory sauce
1 ¼ cup ketchup	liquid flavoring
¾ cup firmly packed brown sugar	1 tbsp. lemon juice

Sprinkle ribs with garlic salt and pepper. Set aside. In a medium saucepan combine rest of ingredients. Cook over medium heat about 10 minutes, stirring occasionally. Keep warm. Place ribs bone side down in a baking dish. Baste with sauce. Bake at 350 degrees for 1½ to 2½ hours, basting every 30 minutes. Use remaining sauce to put over ribs. Serves 4 to 6.