

# Bar-B-Cue Ribs

Total Time - 2hrs 50mins

Prep 20 mins

Cook 2 hrs. 30 mins

## Ingredients Nutrition

Servings 4 Units US

- 5 lbs. [beef ribs](#) or 5 lbs. pork ribs
- Sauce
- 1 (7 3/4 ounce) Jaroff baby peaches
- 1/3 cup [ketchup](#)
- 1/3 cup [vinegar](#)
- 2 tablespoons [soy sauce](#)
- 1 dash [Tabasco sauce](#)
- 1/2 cup [brown sugar](#)
- 1 teaspoon [ground ginger](#) (can use less)
- 1 teaspoon [salt](#)
- 1/2 teaspoon [pepper](#)

## Directions

1. Place ribs in oven at 400 degrees for approximately 45 minutes.
2. Pour off fat.
3. Turn oven to 325 degrees.
4. Cover ribs with sauce and cook for 1 3/4 hours.
5. Spoon additional sauce on as needed.