



Back Ribs LOP

Ingredients

- 1 package of **LOP Back Ribs**
- 1 Lemon

Marinade

- 1 cup ketchup
- 2 cups brown sugar
- 2 cups of Apple sauce
- 3 cloves garlic
- 3 tablespoons lemon juice
- One pinch of salt
- ½ teaspoon cinnamon



Preparation

Boil **LOP Back ribs** for 40 - 45 minutes in water with lemon cut in 2.

Mix all ingredients for the marinade.

Marinate **LOP Back ribs** for 12 hours in the refrigerator.

Cook in the oven at 350F for 45 minutes to 1 hour, uncovered.

Bon appetit!