

Oven Barbecued Bison Rib

Ingredients:

- 4# Bison back ribs
- 1 C Chopped onions
- 1 clove Garlic, minced
- 8# Minced Carrots
- 1 C Catsup
- ¼ C Brown sugar, firmly packed
- 1 t Salt
- ¼ t Pepper
- 2 T Vinegar
- 1 T Worcestershire sauce
- 1 T Prepared Mustard



BISON PREPARATION, KENT GRAY/MICHAEL SLAY



Oven Barbecued Bison Ribs

Directions:

Cut ribs in serving-size pieces. Place in a large saucepan with enough salted water to cover ribs. Cover and simmer about 1 hour or until ribs are nearly tender. Meanwhile, combine onion, garlic, catsup, brown sugar, salt, pepper, vinegar, Worcestershire sauce and mustard in small saucepan. Cover and simmer 10 minutes.

Arrange ribs, meaty sides up, 1 layer deep in large shallow roasting pan. Spoon sauce over ribs. Bake in 350°F oven for 25 minutes or until meat is tender. Makes 6-8 servings.

