

Swedish Spareribs

Prep Time: 15 Minutes Cook Time: 2 Hours Ready In: 2 Hours 15 Minutes

Servings: 6

"This is a very easy and different tasting sparerib recipe dominated by the taste of allspice. It's loved by everyone who has ever tasted it."

Ingredients:

1/2 teaspoon ground black pepper
2 tablespoons white sugar
2 teaspoons salt
2 tablespoons ground allspice
2 pounds country style pork ribs
1/4 cup butter
1 (10.5 ounce) can beef broth

Directions:

1. In a small bowl, mix together the pepper, sugar, salt and allspice. Sprinkle the spice mixture generously over each rib.
2. Melt butter in a large skillet over medium-high heat, but be careful not to burn. Brown ribs on all sides in the butter. Pour in the beef broth, cover, and reduce heat to low. Simmer for about 1 ½ hours, or until ribs are fork tender. Do not remove the lid from the skillet during cooking.

