



BBQ SHURFINE SPARERIBS WITH CORN ON THE COB



& A DELICIOUS PEACH CRISP FOR DESSERT!

Slow Cooker BBQ Ribs and Sauce

- 2-3 pounds pork spareribs
- 2 Tbs. SHURFINE vegetable oil
- 1 onion, finely chopped
- 3 garlic cloves, minced
- 1 1/2 cups SHURFINE ketchup
- 1/2 cup cider SHURFINE vinegar
- 1/4 cup SHURFINE Worcestershire sauce
- 1/3 cup SHURFINE sugar
- 1 Tbs. chili powder

- Aisle
- Meat
- Aisle 6
- Produce
- Produce
- Aisle 3
- Aisle 3
- Aisle 3
- Aisle 6
- Aisle 6



Directions

1. Warm the oil on medium heat in a saucepan. Add the onion and garlic and cook gently, stirring, for about 5 minutes. Add the ketchup, vinegar, Worcestershire sauce, sugar, chili powder and cayenne, to taste.
2. Reduce the heat and simmer, partially covered, until the sauce has thickened slightly, about 20 minutes. Makes about 2 1/2 cups.
3. Place ribs in Slow cooker and put sauce over top. Cook on low 6 hours. Watch to make sure ribs don't get too dry. Make extra sauce if wanted to dip in!

Peach Crisp

Ingredients

- 5 tablespoons SHURFINE butter, melted, divided
- 4 medium peaches (about 1 1/4 pounds), halved and pitted
- 1/3 cup slivered almonds, toasted and cooled
- 1/3 cup all-purpose SHURFINE flour
- 1/3 cup SHURFINE sugar
- 1/2 cup SHURFINE oatmeal

- Aisle
- Aisle 1
- Produce
- Aisle 2
- Aisle 6
- Aisle 6
- Aisle 5



Directions

1. Preheat oven to 425°F.
Toast your slivered almond in small skillet, but watch closely
2. Use 2 tablespoons butter (rest will be used in topping mixture) to do this.
On bottom of a 9-inch baking dish or pie plate, arrange peach halves cut sides up.
3. Chop almonds, flour, 1/3 cup sugar, 1/2 cup of oatmeal, 1/4 teaspoon salt, and remaining 3 tablespoons butter in processor or blender until clumps form.
4. Top each peach with the crumb mixture and bake until peaches are tender and topping is browned for about 20 minutes.