

Honey-BBQ Ribs (from delish.com)

Ingredients:

4 pork spare-ribs
1 can(s) Campbell's® Condensed French Onion Soup
3/4 cup(s) ketchup
1/3 cup(s) honey
1/2 teaspoon(s) garlic powder
1/2 teaspoon(s) ground black pepper

Directions:

Place the ribs into a 6-quart saucepot; add water to cover
Heat over medium-high heat to a boil.
Reduce the heat to low; cover & cook, 30 minutes or till meat is tender.
Drain the ribs well in a colander.
Heat soup, ketchup, honey, garlic powder & black pepper in 2-quart saucepan, medium-high heat;
Heat to a boil, then reduce the heat to low & cook 5 min.
Lightly oil grill rack; heat the grill to medium.
Grill ribs for 20 minutes or till cooked through—
Turn & brush them often with the soup mixture.
Serve & enjoy!