Whiskey Barbecue Ribs

1/2 cup ketchup

1/2 cup Whiskey

1/2 cup brown sugar

1/4 chopped onion

1 Tablespoon Worcestershire Sauce

1 Tablespoon hot sauce

1/2 Tablespoon Dijon mustard

1 clove garlic, minced

2 Tablespoons butter

pinch of fennel seeds

Baby back ribs

Combine all ingredients, except ribs, in a saucepan.

Bring to a boil.

Reduce heat and simmer 30 minutes.

Place ribs on foil lined baking sheet.

Season with salt and pepper.

Pour sauce over ribs. Cover tightly with foil.

Bake 3 hours at 300.

Place under the broiler just until top begins to brown.