

Main Dishes

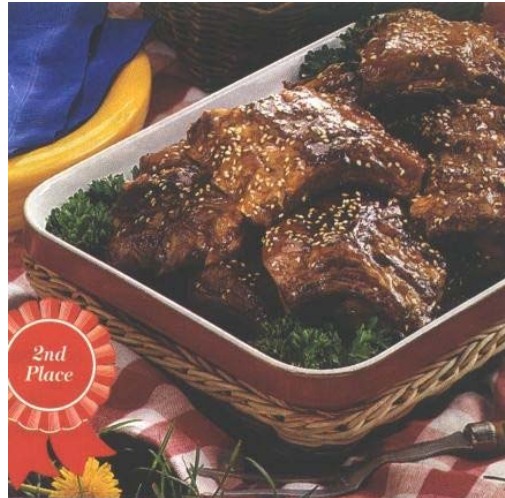
Pork

Maple Glazed Ribs

This recipe won Second place in the Taste of Home, August - September, 1995 issue. I like the taste of the sesame seeds and the flavor is something different from the barbeque recipes.

3 lb. pork spare ribs,
cut into serving-size pieces

1 cup maple syrup
3 Tb. orange juice concentrate
3 Tb. ketchup
2 Tb. soy sauce
1 Tb. Dijon mustard
1 Tb. Worcestershire sauce
1 tsp. curry powder
1 garlic clove, minced
2 green onions, minced
1 Tb. sesame seeds, toasted



Place ribs, meaty side up, on a rack in a greased 13-inch x 9-inch x 2-inch baking pan.

Cover pan tightly with foil.

Bake at 350 degrees for 1-1/4 hours.

Meanwhile, combine the next nine ingredients in a saucepan.

Bring to a boil over medium heat.

Reduce heat; simmer for 15 minutes, stirring occasionally.

Drain ribs; remove rack and return ribs to pan. You can Bar-B-Q the ribs on your grill.

Cover with sauce.

Bake, uncovered, for 35 minutes; basting occasionally.

Sprinkle with sesame seeds just before serving.

Yield: 6 servings