

Main Dishes

Pork

Sweet- N- Sour Spare Ribs

The sauce is no fuss to make and can be used on your grill and barbecue favorites.

5 to 6 pounds pork spare ribs
or pork loin back ribs

1/2 cup packed brown sugar
1/2 cup sugar
2 Tbs. cornstarch

1 cup ketchup
2/3 cup vinegar
1/2 cup cold water



Place ribs on a rack in a large shallow roasting pan.

Bake, uncovered, at 350 degrees for 1-1/2 hours.

Meanwhile, combine sugars and cornstarch in a medium saucepan.

Stir in ketchup, vinegar and water; bring to a boil.

Cook and stir until thickened and clear.

Remove ribs and rack from pan. Discard fat.

Place ribs back in roasting pan; pour about 1-1/2 cups of the sauce over ribs.

Bake 30 minutes longer.

Cut ribs into serving-size pieces; brush with remaining sauce

Yield: 6 - 8 servings.

NOTE: The ribs can be boiled in water on top of the stove for 1-1/2 hours. This helps reduce the amount of fat and assures the pork is cooked well. The ribs then can be put on the grill and basted with the sauce for an outside Bar-B-Q.