

Sweet & Sour

PORK SPARE RIBS

Mix together:
1 cup brown sugar
1 tsp dry mustard
1/2 cup water
1/2 cup ketchup
1/2 cup BBQ sauce
1 TBSP cornstarch
1/2 cup vinegar
2 TBSP soy sauce

First brown both sides of rack in frying pan
then pour sauce over ribs in roaster.
Bake at 350 degrees F for 1 1/4- 1 3/4 hrs.

