

(SPARE RIB DINNER)

SWEET & SOUR SAUCE

2 1/2 lbs spareribs
6 tabbsp. corn oil 1/4 c. water
1/4 cup sugar 2 tabbsp. cornstarch
3 tabbsp. soya sauce
1/2 teasp. salt 1/4 c. vinegar
1 c. water
1 c. pineapple tid bits

4-1-50 Aunt Elvira

Cut ribs. Heat corn oil & fry ribs 10 minutes & browned. Keep hot while frying rest of ribs. Pour off all but 1 tabbsp. of the corn oil & add the combined vinegar, corn starch, sugar, soya sauce, salt & water. Cook about 1 min. stirring constantly until thick and clear. Add pine apple & ribs. 1 1/2 hours--350 degrees.