

# Sweet & Sour Ribs

2½ lbs spare ribs      ¼ cup water  
6 tblsp oil      2 tblsp cornstarch  
¼ cup sugar  
3 tblsp soy sauce      ¼ cup vinegar  
½ tea salt  
1 cup water  
1 cup pineapple bits

Fry ribs & brown, pour off all but 1 tblsp oil & add combined ingredients above. Cook about 15 minutes stirring until thick & clear. Add ribs & pineapple, 1½ hrs 350. Coria