

SWEET & SOUR SPARE RIBS

Cut spare ribs & brown the same as other.

1 c. water- $\frac{1}{2}$ c. B. sugar

$\frac{2}{3}$ c. hot ketchup

$\frac{1}{2}$ c. vinegar

2 tbsp. cornstarch

Mix first 4 ingred. & bring to a boil. Add cornstarch paste & cook till comes clear.

Pour juice over spare ribs and bake for approx. 1 hr. at 350 degrees or longer if allowed to cool first.

Cut spare ribs in pieces, put in egg and bread crumbs and brown in fat.

Gail Riemer