



Joe's Easiest Baby Back Ribs II

Serves 4-6

1/4 cup vinegar

1/2 cup ketchup

1 Tbl soy sauce

1 (8 oz) can crushed pineapple,
with juice

3 Tbl brown sugar

2 Tbl cornstarch

1/2 tsp kosher salt

1/2 Tbl fresh ginger, grated
(optional)

3-4 lbs. Joe's Reserve Pork Baby
Back Ribs, cut into serving-
size pieces

Preheat oven to 325° F (165° C).

In a saucepan over medium heat, stir together the vinegar, ketchup, soy sauce, and pineapple. Stir in brown sugar, cornstarch, salt, and ginger. Cook, stirring constantly, until slightly thickened, about 5 minutes.

Arrange a layer of ribs in a roasting pan. Pour half of the sauce over the top. Arrange another layer of baby back ribs, and top with remaining sauce. Cover pan tightly with foil. Bake in a preheated oven until done, about 1-1/2 to 2 hours.