



Pork

Joe's Sweet 'n Sour Spareribs

Serves 4

1 cup white sugar

1/4 cup all-purpose flour

1 tsp salt

1/2 cup soy sauce

1/2 cup vinegar

2 lbs pork spareribs, cut into bite-size pieces

1/2 tsp pepper

1/2 tsp dry mustard

2 cups water

1 Tbl vegetable oil

2 cloves garlic, chopped

In a bowl, mix the sugar, flour, salt, pepper, and mustard. Stir in the water, soy sauce, and vinegar.

Place the ribs in a pot with enough water to cover. Bring to a boil, cook 10 minutes, and drain. Heat the oil in a large skillet over medium heat, and brown the ribs on all sides. Mix in the sauce mixture. Bring to a boil, reduce heat to low, and simmer 30 minutes. Mix in the garlic, and continue cooking 15 minutes, or to desired doneness.