

Joe’s Easiest Baby Back Ribs II





Lamb Dissection - Rib, Lung, Diaphragm

Instructions

1. Preheat oven to 325° F (165° C). In a saucepan over medium heat, stir together the vinegar, ketchup, soy sauce, and pineapple.
2. 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.

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