

## PORK RIBS OR BABY BACK RIBS

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(Patsy Lobo)

### Ingredients:

2 to 4 lbs. pork ribs  
2 bottles VH Sweet & Sour Sauce  
1 bottle "Compliments" Chilli Sauce for dipping  
2 tablespoons Chinese chilli sauce

### Marinate with the spices below:

1-1/2 tsp. each ginger & garlic paste  
1-1/2 tsp. curry powder  
1/2 tsp. black pepper powder  
1/4 tsp. salt  
1 tsp. lemon pepper powder  
1/2 tsp. chilli powder

### Method:

- ❖ Wash and cut up ribs. Marinate with above spices and refrigerate for 2 hours.
- ❖ Then put ribs in pot and boil with 3 or 4 cups of water till ribs are tender and only 1/2 cup of gravy remains.
- ❖ Place the cooked ribs and gravy in Pyrex dish add the VH Sweet & Sour Sauce and "Compliments" Chilli Sauce for dipping and bake in oven on middle shelf for 1/2 hour at 300 deg. until sauce is sticky.
- ❖ If you want to caramelize the ribs place on top shelf and broil for 10 minutes or less be careful as it browns fast.

P.S. You can marinate with above spices and put in Ziploc Bag and place in Freezer must use within two to three days. When you take out of freezer this has to be thawed well, remove from bag and follow directions as above.