



## SWEET & SOUR SPARE RIBS

### INGREDIENTS:

2 lbs spareribs (cut into 1" pieces)  
1 c. sugar  
1 c. vinegar  
1 slice ginger

Rib Marinade:  
1 tsp salt  
2 Tbsp cornstarch  
4 tsp shoyu  
1 tsp sherry



### DIRECTIONS:

1. Marinade ribs in marinade mixture for 10 minutes.
2. Remove ribs from marinade mixture and brown in oil. Remove and drain.
3. Mix together sugar, vinegar, and ginger then add to the ribs. Bring to a boil, turn heat on low and simmer for 30-40 minutes.

\*Optional for color - add pineapple chunks, daikon, and/or carrots

