

CHINESE RIBS

Unknown

comments

These are most unusual. The flavor is terrific and they are great for a cocktail buffet where people expect something substantial. You will have to provide a bone dish, however.

notes

Order the ribs ahead of time from the butcher and have each slab cut into thirds across all bones so that you have 3 pieces from each rib.

Preheat oven to 325 degrees.

Ingredients

prepare in advance

Cut apart into small pieces

3 lbs. spareribs

Sprinkle evenly on ribs

1 tsp. Accent

Measure, then blend together

4 T black strap (unsulphered) molasses
4 T prepared mustard

Measure, then add to sauce

3 T fresh lemon juice
3 T soy sauce
2 T Worcestershire sauce
1/4 tsp. cayenne pepper

complete recipe

Brush ribs with half of mixture.

Bake 325 degrees for 1 hour; brush remaining sauce during cooking, every 15-20 minutes.

If frozen, reheat 300 degrees 45 minutes, covered.