



Our Family Recipes

Grandma's Sweet & Sour Spareribs

(Evelyn Louise Parker Traverso)

Main Dishes

Spareribs or country-style ribs

1 green pepper

1 onion

3 T soy sauce

1 T vinegar

3 T cornstarch

2 T brown sugar

1 small can pineapple tidbits

1 cup pineapple juice

Cut ribs and brown ½ hour in oil

Drain fat

Add green pepper and onion

Add cut pineapple into rings or strips

Cover and cook 3 minutes

Mix soy sauce, cornstarch, vinegar, brown sugar and pineapple juice in separate bowl

Add mixture to meat and stir until thick

Serve immediately