

Grandma's Sweet & Sour Spareribs

Main Dishes

(Evelyn Louise Parker Traverso)

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

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.