

Ming Spareribs

Preparation and cook time: About 1-3/4 hours

Makes 6 to 8 servings as single entrée. Ribs can be halved (or quartered if large enough) for a buffet or served as appetizers.

5 lbs. country-style, bone-in pork ribs, fat trimmed

3/4 cup reduced-sodium soy sauce

2/3 cup ginger marmalade or apricot preserves (I use apricot ginger jam)

1/3 cup honey

Pepper

Thinly sliced green onions

Preheat oven to 350° F. Cut between ribs to separate. Place in an 11 x 17 inch roasting pan. In a small bowl, mix soy sauce, jam and honey. Pour over ribs and run to coat. Cover pan tightly. Bake for 1 hour. Turn ribs over, cover tightly, and continue baking until the meat is very tender when pierced, about 30 minutes longer. With a slotted spoon, transfer ribs to a serving dish. Sprinkle with pepper and green onions. Skim and discard fat from pan juices. To add to the taste, ladle a small amount of the juices over ribs, enough to coat. Or, alternatively, pour juices into a bowl and serve with the ribs.

Bon Appetit!

Carol Frank