

Sweet & Spicy Pork Ribs

Fruitful | July/August 2005



This mouth-watering pork rib recipe is a cinch to prepare.

4-4½ LB. MEATY PORK LOIN BACK RIBS

SALT AND GROUND BLACK PEPPER

1 10-OZ. JAR LA VIGNE KUMQUAT PIQUAT SAUCE*

Trim excess fat from ribs. Sprinkle ribs generously with salt and pepper. Place ribs on a rack, meaty side down, in a roasting pan. Cover and roast in a 350° oven 1¼ hours. Carefully turn ribs meaty side up. Bake, uncovered, 15 minutes. Spoon on sauce. Bake, uncovered, 15 minutes more. Makes 8 servings.

*NOTE: You can substitute 1½ cups mango chutney with ½ teaspoon bottled hot pepper sauce stirred in.