

Title: **Peachy Ribs**

Description:

Sweetly flavoured pork back ribs / spare ribs.
This recipe is for 3 racks of cut ribs.

Ingredients:

RIBS covered with ½ liter of pineapple juice sealed with tin foil
baked 1 ¼ hour at 350 degrees

Blend together in pot:

juice from peaches-----2 cups
ketchup-----2 cups
chopped onion-----½ cup
prepared mustard-----4 tbsp.
Worcestershire sauce-----4 tbsp.
ground cloves-----½ tsp.
salt-----1 tsp.
pepper-----1 tsp.
flour-----4 tbsp.
(+or- chili powder----¼ tsp.)

Directions:

Bring to boil slightly.

Take the pre-baked ribs out of the pineapple juice. Coat with the prepared sauce and place in wide baking vessel.

Bake additional 1 hour uncovered at 350 degrees.

Place peach halves over the ribs for the last 10 minutes of baking.

Number of Servings: serves 6 - 8

Revised by judy, January 2018.