

# Title: **Peachy Ribs**

## **Description:**

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

## **Ingredients:**

PEACHY RIBS

Blend together in pot:

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

## **Directions:**

Bring to boil slightly.

Pour over 3 pounds of cut ribs in wide baking vessel.

Bake uncovered for 1 1/2 hour at 375 degrees.

**Number Of Servings: serves 4-6**

**Preparation Time:** one-and-one-half hour