

Orange Glazed Ribs

4 pounds of pork spareribs, cut in serving sized pieces

2/3 cup of orange marmalade

3 table spoons soy sauce

2 tablespoons lemon juice

¾ teaspoons ground ginger

Orange slices

Orange sauce:

Combine orange marmalade, soy sauce, lemon juice, and ground ginger and blend well.

Spare rib instructions:

Preheat oven to 450 degrees

Place spare ribs meaty side down in a shallow roasting pan

Bake at 450 for 30 minutes, then drain excess fat

Reduce temperature to 350 degrees and bake ribs for 30 more minutes

Spoon half of the Orange sauce onto the ribs and continue to bake for 30 more minutes or until tender, spooning the rest of the sauce onto the ribs periodically.