

Vermont Ribs



Need:

- ☐ 3-lb. **Pork Spareribs** (2 racks)
- ☐ 1/2 cup **Maple syrup** (Grade B, if you can find it)
- ☐ 1/4 cup **Tomato sauce**
- ☐ 1/2 cup **Red Wine**
- ☐ 1/4 cup **Lemon juice**
- ☐ 2-1/2 tablespoons **Brown sugar**
- ☐ 2 1/2+ teaspoon **Tabasco**(To Taste)
- ☐ 1 tablespoon **Garlic**, minced
- ☐ 1 **Shallot**, minced
- ☐ 1/2 teaspoon **Ginger**, ground
- ☐ **Salt and Pepper**

- ☐ Preheat oven to **350°**
- ☐ Using a sauce pan, mix **Syrup, Tomato sauce, Wine, Lemon juice, Brown sugar, Tabasco, Garlic, Shallots, Ginger**, and a little **Salt and Pepper** to taste.
- ☐ Bring mixture to a boil, then lower heat and slow cook for 20 minutes stirring occasionally.
- ☐ Place **Pork Spareribs** in a baking pan and season with **Salt and Pepper**.
- ☐ Place **Pork Spareribs** in the oven, atop a wire rack and bake for **No More** then 20 minutes.
- ☐ Remove from oven and baste with the **Syrup mixture**, place baking pan upon bottom oven rack and roast for 1-1/2 hours, basting **Every 15 minutes**.
(If juices start to burn, just add a table spoon or two of water and wine to the pan.).
- ☐ If you can, scrape the browned pieces from the bottom of the pan and spoon up any drippings, and stir them into the **Syrup mixture**, then baste **Pork Spareribs**.
- ☐ When ready, remove from oven and place in broiler meaty side up, about 8 inches from the heat source (*On the bottom*).
- ☐ Heavily brush with sauce and broil for 2 – 3 minutes or until crusty.