

Bachan's Pakkai

2 ½ -3 lbs. loin back ribs
½ C. vinegar
1 C. cornstarch
¼ C. dark molasses
¼ C. shoyu
½ C. sugar
¼ C. vinegar
¾ C. water
¾ C. pineapple syrup
1 ½ green pepper, in chunks
1 no. 2 ½ can pineapple chunks

Cut ribs into serving pieces. Bring 2 qts. water to boil; add ½ c. vinegar. Add ribs, cover and bring to a boil. Uncover, simmer for 15 min. Drain and cool. Mix cornstarch, molasses and shoyu. Add ribs and coat well. Fry ribs in hot deep oil til brown. Set aside. Combine sugar, ¼ c. vinegar, water and syrup; bring to a boil. Add ribs, cover and simmer 30 min., or until meat is glazed and tender. Add peppers and pineapple last 10 min. of cooking.