

Hawaiian Spareribs

½ C. catsup
½ C. sugar
2 T. Worcestershire sauce
1 T. vinegar
1 T. flour
½ tsp. powdered ginger
1 tsp. salt
1 clove garlic, mashed
2-3 lbs spareribs, cut into bite sized pieces

Put all ingredients, except spareribs, into large bowl and mix well. Add ribs to sauce and mix well. Pour ribs into baking pan, cover. Bake at 350 deg for 1 hour. Lower temperature to 300 deg and bake for another hour. Drain off fat.