

Pat's sweet and sour spareribs (hawaiian lunch-wagon style)

3 lbs spareribs (pork)
seasoned garlic salt (I used regular garlic salt)
pepper

Sauce:

2 T cornstarch
1 C. pineapple juice
1/2 C. vinegar
1/4 C. wine (i used water)
1 C. brown sugar
1 T. shoyu
1 tsp. grated ginger (I used powdered ginger)

Season spareribs with garlic salt and pepper. Fry in hot skillet until lightly browned. Meanwhile, combine sauce ingredients. Pour sauce over ribs and simmer over very low heat for 2 hours or longer.

