

Sweet and Sour Ribs

Submitted by Naomi Bassingthwaite, Prairie Land and Bison

Put ribs into a pot and boil till done.

Sauce:

1 cup Brown Sugar

½ cup Vinegar

2 cups Liquid from Ribs

2 tbsp Cornstarch

6 tbsp Soya Sauce

Mix this up and put the ribs into a roaster and pour the sauce over. Cook in the oven for 30 minutes. I make rice with this and add vegetables to the rice.