

Baked Spareribs "Aloha"

By: Mary J. Roe (Matthews)

3 lbs (2 strips) lean spareribs
½ cup finely diced onions
¼ cup finely diced green pepper
2 cans tomato sauce
1 tbs Worcestershire sauce
⅓ cup vinegar
1 #2 can pineapple tidbits & juice
¼ cup brown sugar
½ tsp dry mustard

Cut after every third rib, about $\frac{1}{2}$ way through the strip. Sprinkle w/salt & pepper. Place in oven 350° for 1¼ hours. Carefull drain off all excess fat. While ribs are roasting, mix remaining ingredients and let set to blend flavors. Pour over ribs after 1¼ hours of baking and continue baking 45 to 50 minutes longer, basting often to coat ribs with the sauce.

Makes 4 servings