



FAMILY RECIPES

The recipes in this collection are handed down from generation to generation. In almost every case, these recipes were taken from hand-written notes. Whenever it was evident that the recipe was not original, the source is mentioned. Similarities to other's recipes is purely coincidental.

MAIN DISHES | **Grandma's Sweet & Sour Spareribs**

Spareribs or country-style ribs

1 green pepper

1 onion

3 T soy sauce

1 T vinegar

3 T cornstarch

2 T brown sugar

1 small can pineapple tidbits

1 cup pineapple juice

Cut ribs and brown ½ hour in oil

Drain fat

Add green pepper and onion

Add cut pineapple into rings or strips

Cover and cook 3 minutes

Mix soy sauce, cornstarch, vinegar, brown sugar and pineapple juice in separate bowl

Add mixture to meat and stir until thick

Serve immediately