



Luau Spare Ribs

1/2 cup frozen peaches, thawed and pureed
2 Tablespoons and 2 teaspoons ketchup
2 Tablespoons and 2 teaspoons apple cider vinegar
1 Tablespoon Soy sauce
1/4 cup packed light brown sugar
1 clove garlic, minced
1 teaspoon ground ginger
Salt and pepper
2 lbs. Baby back spare ribs

Sauce: Mix all ingredients except ribs.

Preheat oven to 450°F.

Generously rub ribs on both sides with salt and pepper. Place ribs meat side up in a shallow baking pan.

Bake in a very hot oven 450°F. for 15 minutes. Spoon off fat. Pour sauce over ribs.

Reduce oven to 350* and continue to cook for 1 1/2 hours or till done,
basting with the sauce in the pan , several times.

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