

Ribs with Plum Sauce

Prep: 10 min. Bake: 1-1/2 hours

Makes 6 servings

I found the recipe for this tangy-sweet basting sauce when a surplus of plums sent me searching for new ideas to use all the fruit. In summer, I like to finish the ribs on the grill, brushing on the sauce, after first baking them in the oven.



Ribs with Plum Sauce

Ingredients

- 5 to 6 pounds pork spareribs
- 3/4 cup reduced-sodium soy sauce
- 3/4 cup plum jam or apricot preserves
- 3/4 cup honey
- 2 to 3 garlic cloves, minced

Directions

1. Cut ribs into serving-size pieces; place with bone side down on a rack in a shallow roasting pan. Cover and bake at 350° for 1 hour or until ribs are tender; drain.
2. In a small bowl, combine the remaining ingredients; brush some of the sauce over ribs. Bake at 350° or grill over medium heat, uncovered, 30 minutes longer, turning and basting occasionally.