



MAPLE RIBS

(courtesy of Joanne Ahearn - Bala Cynwyd, PA)

3 lbs. Pork Ribs
1/2 cup McLure's Maple Syrup
1 tbsp ketchup
1 tbsp Worcestershire sauce
1 tbsp apple cider vinegar
1 tbsp mustard
1 clove chopped garlic
salt (to taste)

Boil the ribs for approximately 1 hour or until meat is soft. Combine all the other ingredients and cook until heated through, stirring often. When the sauce is ready, pour over ribs (saving some sauce to use later) and then place ribs in fridge for at least 2 hours or until well marinated.

Cook at 350 degrees for approximately 45 minutes or grill for about fifteen minutes, turning ribs and basting with leftover sauce.