

From Your Neighbors' Kitchens



Dad's Famous Ribs

Lynette McCarra



Dad's classic! These delicious ribs are just what you're needing for dinner this week. The raspberry jam-infused sauce is what makes them so sweet, tangy, and delectable!

Ingredients

- 1/2 cup soy sauce
- 1 tablespoon chopped fresh garlic
- 1/2 teaspoon black pepper
- 3 to 3-1/2 pounds baby back pork ribs
- 1 cup seedless raspberry jam
- 1/2 cup sweet chili sauce

Directions

1. In a large, sealable bag, prepare the marinade. Add soy sauce, garlic, and pepper. Then, add the ribs, seal the bag, and toss to coat. Allow the ribs to marinate in the refrigerator for one hour.
2. When you are ready to cook, preheat the oven to 400 degrees F. Remove ribs from the marinade and place them on a rimmed baking sheet.
3. Bake for 60 minutes, or until tender.
4. While the ribs are cooking, prepare the sauce. Combine the raspberry jam and chili sauce in a medium bowl. When the ribs are cooked, brush the sauce on both sides and allow them to cook for an additional 10 minutes.