

## Marinated Spare Ribs

Oven temp:

250-300

Cook time (min):

2-3 hrs

Makes:

2 servings

Sprinkle a Dutch Oven or roaster with garlic salt.  
Cut ribs at bones and put in pan.  
Top with brown sugar and add the bottle of Ah-So sauce, soy sauce, and La Choy brown gravy.

Bake in a 250-300 degree oven for 2-3 hours or until done.  
(the slower and longer the ribs are cooked, the more tender they become)


It is not necessary to mix the ingredients together; just pour one at a time onto the ribs in the pan.

From:

Diane Clark (Dracut)

Top

Cut just outside green dashed lines to get 4x6 card.



## Chuckwagon Fried Apples)

Oven temp:

Cook time (min):

Makes:

6 servings

prep time:                      total time:                      serves:

Directions:

Fry 4 slices of bacon in a Dutch Oven.  
Remove bacon  
Peel and slice 6 – 8 Granny Smith apples  
Put apples in Dutch Oven with bacon grease, cover and cook down the apples....but not to mush!  
Serve topped with butter or cream and crumpled bacon.  
Great for breakfast or dessert!!

From:

Unknown Admirer (Framingham)

Bottom

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