

# CHINESE SPARERIBS

## Ingredients

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1/2 c Butter or Margarine  
16 oz (1 Can) Tomato Puree  
1/2 c Brown Sugar  
1/4 c Imported Soy Sauce \*\*\*  
1/4 c White Vinegar  
1/4 c Chili Sauce  
5 lb Spareribs \*\*\*\*

## Instructions

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\* Garlic Clove should be finely chopped. \*\* You can use the following soup mixes in this recipe: Onion, Onion- Mushroom, Beefy-Mushroom, Beefy-Onion recipe Soup Mixes. \*\*\* For best Taste use the Imported Soy sauce. Domestic can be used but will not taste as good. \*\*\*\* Country style spareribs can be used, but baby back ribs are the best. Preheat oven to 375 degrees F. In large saucepan, melt butter and cook garlic with onion recipe soup mix over medium heat until garlic is golden. Stir in tomato puree, sugar, soy sauce, vinegar and chili sauce. Bring to a boil, then simmer, stirring occasionally, 15 minutes. Meanwhile, in large aluminum foil-lined baking pan or broiler rack, arrange spareribs, meaty side up, and bake 20 minutes. Brush spareribs generously with sauce. then continue baking, meaty side up.