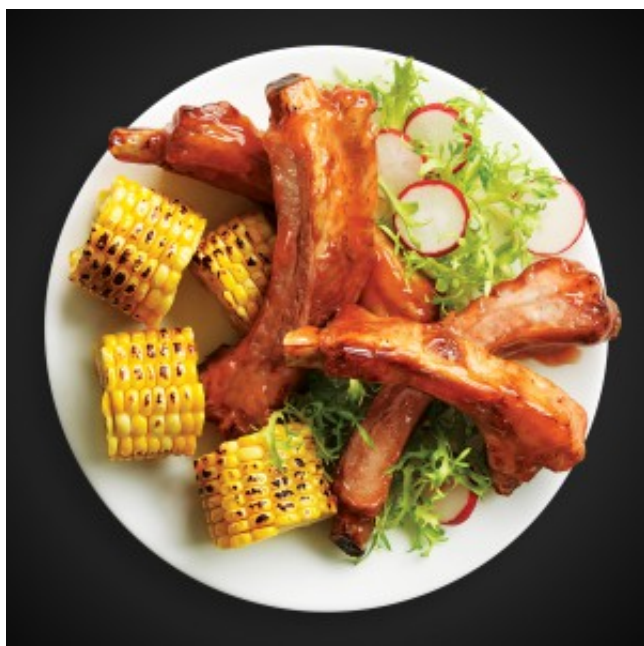




VH[®] Sweet & Sour Rib



PREP TIME : 2 MIN

COOK TIME : 55 MIN

SERVES : 4

Ingredients :

- **2 lbs (1 kg) pork back ribs, cut into 4 sections**
- **1 jar (341 mL) VH[®] Sweet & Sour Marinade**

Directions :

- 1. Bring large pot of water to a boil. Add ribs. Return water to a boil. Immediately reduce heat; simmer, with cover slightly ajar, for 45 to 50 minutes or until ribs are very tender.**
- 2. Pour VH[®] Sweet & Sour Marinade into skillet set over medium-high heat. Bring to a boil. Add ribs; reduce heat and cook, uncovered, for about 5 minutes or until ribs are well coated with sauce.**

TIP:

Serve with a side of greens and charred corn.