



**GOOD
FOOD**

S T O R E

Chinese Cinnamon Spare Ribs

2 racks pork spare ribs

1 cup soy sauce

1 cup brown sugar

1 cup sherry

1 teaspoon ground cinnamon

1 teaspoon freshly ground black pepper

Yield: 4 to 6 servings

Preheat oven to 300°.

In a mixing bowl, combine all of the ingredients, except the ribs, and mix together.

Pour the mixture into a 9" x 13" baking pan.

Place ribs in pan, and flip using tongs, until ribs are well coated.

Cover pan tightly with aluminum foil.

Bake at 300° for three hours, or until done.