



## **Glenmore Farms Inc**

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### **Orange Glazed Ribs**

(makes about four servings)

3 ½-4	pounds	lean pork spars ribs cut into serving-size pieces
½	cup	<b>Glenmore Farms Orange Marmalade</b>
2/3	cup	orange juice
1/3	cup	Worcestershire
3	tablespoons	lemon juice
¾	teaspoon	dry mustard
¾	teaspoon	ground ginger
¼	teaspoon	salt
1/8	teaspoon	pepper
1	clove	garlic – minced or pressed

Combine all ingredients and pour over spareribs. Cover and refrigerate at least 4 hours or until next day.

Preheat oven to 350 degrees

Lift ribs from marinade and drain briefly. Reserve marinade. Arrange ribs fat side up in a shallow roasting pan. Cook uncovered for 1 hour 15 minutes, basting frequently with reserved marinade. Drain off excess fat.

Fire up the barbeque

When ready to barbecue, place ribs on lightly greased grill 4 to 6 inches above a solid bed of low glowing coals. Cook turning and basting frequently with reserved marinade, for 15 to 20 minutes or until ribs are well browned and crisp.