

Foster's Body & Paint

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Chinese Pork Ribs

Ingredients:

- 1/3 cup soy sauce
- 1/3 cup orange marmalade
- 3 Tbsp. ketchup
- 2 garlic cloves, minced
- 4 lbs. bone-in country style pork ribs



Preparations:

- 1.) In a bowl, combine the soy sauce, orange marmalade, ketchup and garlic.
- 2.) Pour half into a slow cooker.
- 3.) Top with ribs; drizzle with remaining sauce.
- 4.) Cover and cook on low for 6 hours or until tender.
- 5.) Thicken cooking juices if desired.

Makes 6-8 Servings

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