

Pork Spareribs

3 pounds pork spareribs

1/2 cup water

Oriental Plum Sauce (recipe below)

Arrange ribs in single layer in 13x9-inch microwave-safe dish. Pour water over ribs. Cover loosely with plastic wrap. Microwave on medium-high (70 percent power) 20 minutes, rearranging ribs once.

Place ribs on grid. Grill over medium coals 20 minutes or until barley pink near bone, basting with Oriental Plum Sauce during last 10 minutes of cooking. Serve with remaining sauce.

Makes 4 servings.

Oriental Plum Sauce

1 jar (10 ounces) plum jam

2 tablespoons Frank's RedHot Cayenne Pepper Sauce

2 tablespoons prepared seafood cocktail sauce or chili sauce

1 teaspoon grated peeled fresh ginger

Combine ingredients in small saucepan. Cook over medium heat 3 minutes or until hot and bubbly, stirring occasionally. Cool completely.

Makes about 1-1/2 cups.