



Western Style Pork Ribs

3 lbs. Western Style Pork Ribs *

2/3 cup chili sauce *

½ cup grape jelly

1 tablespoon Dijon-style mustard *Arrange ribs meaty side up in an ungreased baking pan. (13x9x2)

Cover with foil and bake at 325° for 2 hours.

Drain when done.

Mix all ingredients in a saucepan and heat until jelly is melted.

Pour ½ of the sauce over the pork and bake again for 30 minutes at 325°.

Serve remaining sauce with dinner. Makes 4 servings.