

# ORANGE GINGER GLAZED PORK RIB

## Ingredients:

1 cup Soy Sauce  
1 ⅓ cups Orange Marmalade  
½ cup Ketchup  
2 tbsp Fresh Ginger, minced or grated  
10 cloves Fresh Garlic, minced  
20 lbs Country Style Pork Ribs



## Directions:

In a bowl, combine the soy sauce, marmalade, ketchup, ginger and garlic. Pour half into a roasting pan. Add pork ribs to pan, arrange pork so each piece has a little space between. Drizzle with remaining sauce. Cover and cook in a pre-heated 325° oven for 2 ½ to 3 hours or until tender. After pork is cooked remove sauce and continue cooking to thicken as extra glaze.