

Adobo Marinated Ribs

Rose Product used: Pork Ribs



Rose Packing Company

9 lbs. Rose Pork Ribs - uncooked
1½ cups of adobo marinade
½ cup ketchup
½ cup white wine vinegar
2 cloves of garlic chopped fine
3 tbs light brown sugar
3 tbs dried marjoram
3 tbs dried thyme

Cooking Directions:

Mix the adobo marinade, ketchup, vinegar, garlic, sugar, thyme and marjoram in a bowl and marinate the ribs in the sauce for over two hours, turning every so often. Heat the oven to 350° and place the ribs in an oven tray & pour some of the sauce on them. Bake for 1½ hours while basting the ribs with the sauce from the tray.



Recipe courtesy of the National Pork Board