

## STUFFED SPARERIBS

### Ingredients:

2 sides of spareribs (3-4 pounds)  
1 tablespoon flour  
1 cup prunes  
salt and pepper  
4 apples

### Directions:

Soak prunes several hours or overnight.  
Cut in half and remove pits.  
Pare and core apples and cut into eights.  
Lay one sparerib on bottom of roaster.  
Season with salt and pepper.  
Place prunes and apples on spareribs.  
Place second sparerib on top of prunes and apples.  
Tie cord around them, season and sprinkle with flour.  
Sear in hot oven, reduce heat to 325°F.  
Cover and finish cooking.