

Siankylkipaisti

Ingredients:

3 1/3 pounds (1 1/2 kg) pork ribs

1/2 lemon

1 Tbs salt

1/2 tsp ginger

1/2 tsp white pepper

5 prunes

2 tart apples

water

Gravy:

2 Tbs flour

2 tsp mustard

water

Directions:

Pat the meat dry.

Rub with lemon and break into suitable portion-sized pieces.

Arrange in a casserole dish, with meaty side up, sprinkle with the spices and bake in a hot oven.

After a short time, add boiling water and sliced prunes and apples.

Turn ribs over after they have browned.

Baste often with the liquid in the pan.

Drain the liquid into a saucepan.

Let it come to a boil and stir in the flour and mustard, adding more water if needed, to make the gravy.

Pour over the meat and serve.