

Pork Ribs with Red Chile

Servings : 6

| Amount | Measure | Ingredient - Preparation Method |
|--------|-----------|---------------------------------|
| 2 | cups | Salsa Adobo |
| 1 1/2 | cups | vinegar |
| 2 | teaspoons | salt |
| 2 | teaspoons | dried mexican oregano |
| 3 | pounds | pork ribs |

Combine salsa, vinegar, salt and oregano to make marinade. Rub marinade into ribs and refrigerate at least 4 hours, turning occasionally. Roast at 350 for 1 hour or until tender.