

Tracye's Fried Spare Ribs

Ingredients

- 1 Slab spare ribs
- 2 cups vinegar
- 2 cups lemon juice
- 2 teaspoons salt
- 1 tablespoon ground pepper

Seasoned Flour

- 2 Cups all-purpose flour
- 2 teaspoon salt
- 1 tablespoon garlic powder
- ½ tablespoon onion powder
- 2 teaspoon butcher's grade pepper
- 1 tablespoon baking powder
- 1 tablespoon cornstarch

Put all ingredients in a paper bag or bowl.

Instructions

1. Remove silver skin and cut into individual ribs.
2. Soak ribs in vinegar in a bowl, cover and soak refrigerate turning once for 15 minutes.
3. Pour off vinegar and add lemon juice. Cover and soak refrigerated for 30 minutes.
4. Rinse ribs with cold water and pat off excess water with paper towels. Ribs should be moist.
5. Sprinkle ribs with salt and pepper. Transfer ribs into flour mixture.
6. Heat oil in a skillet over medium-high heat 350°F to 375° F
7. Fry until crispy, approximately 10 minutes. Ribs should float to the top when done.
8. Remove from the oil and drain on paper towels.

Enjoy!!