

## Country Style Ribs with Red Cabbage

4 cups shredded red cabbage  
1 medium apple, peeled and diced  
1 medium onion, thinly sliced  
1/3 cup packed brown sugar  
1/3 cup cider vinegar  
2 lbs. pork boneless country-style ribs, well trimmed of fat  
1/4 tsp ground pepper  
1 tsp. salt

Heat oven to 350 degrees. Spray a 13 x 9 inch (3 quart) glass baking dish with cooking spray. In a baking dish, mix cabbage apple, onion, brown sugar, vinegar and salt. Top with ribs pressing into cabbage. Sprinkle with salt and pepper. Bake about 2 hours or until ribs are cabbage are tender.