

Honey Glazed Barbecued Spareribs

Recipe provided by www.honey.com

Makes 4-6 servings

4 lbs. lean pork spareribs

Water

Salt and pepper

½ cup honey

¼ cup lemon juice

2 tsp. grated lemon peel

2 tsp. ginger root, grated

1 clove garlic, minced

1 tsp. rosemary, crushed

½ tsp. red chilies, crushed

½ tsp. ground sage



Completely cover spareribs with water in a large pot or deep skillet. Bring to boil, uncovered, over medium heat. Simmer 4 minutes. Drain liquid, reserving it for stock for later use, if desired. Season both sides of spareribs with salt and pepper. Place spareribs on rack in roasting pan. Cover loosely with aluminum foil. Bake at 450° F for 15 minutes. Combine remaining ingredients; mix well. Reduce oven temperature to 350° F. Brush spareribs with honey mixture. Bake 1 hour longer or until fully cooked, brushing with honey mixture every 15 minutes.

For barbecue: Boil spareribs as described above, over medium heat. Simmer 4 minutes and drain liquid. Season both sides of spareribs with salt and pepper. Place spareribs on barbecue grill over hot coals. Cook approximately 30 minutes per side. Brush meat side generously with honey mixture twice during last 15 minutes of cooking time.