

HONEY-GINGER SPARERIBS

Ingredients

1/2 cup soy sauce	1 Tbsp brown sugar
1/2 cup honey, plus 4 to 5 Tbsp for glazing	1 Tbsp fresh ginger, finely chopped
3 Tbsp red wine vinegar	1 tsp salt
1 Tbsp dark soy sauce or maple syrup or molasses	1/2 tsp pepper
	About 3 pounds pork spareribs, cut into individual ribs

Directions

1. In a large bowl, combine the soy sauce, 1/2 cup honey, vinegar, dark soy sauce, brown sugar, ginger, salt, and pepper. Stir well, until the sugar dissolves and the soy sauce and honey combine to make a smooth marinade.
2. Add the spareribs to the bowl and turn to coat them evenly with the marinade. Set aside for 30 minutes, or cover and refrigerate for up to 1 day. Turn them once or twice to season them evenly.
3. To cook, heat the oven to 350 degrees. Line a large rimmed baking sheet or roasting pan completely with aluminum foil, to keep cleanup easy. Arrange the seasoned ribs on the foil-lined pan individually, spaced a few inches apart to help them brown evenly. Place the pan in the oven and roast for 20 minutes.

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Directions, cont.

4. Remove the pan, turn the ribs over, and then continue roasting for 15 to 20 minutes more, until the ribs are evenly browned and cooked through. Increase the heat to 400 degrees and cook another 5 minutes.

5. Remove the ribs from the oven and push them together into a low pile in the center of the pan. Drizzle the reserved honey over the ribs, and then turn and tumble the ribs a few times, to coat them evenly with the honey. Transfer to a serving platter and serve hot, warm, or at room temperature.

Makes about 24 ribs