

Honey-Garlic Spareribs

by Chef Brian Henry

4 pounds pork spareribs
½ cup pickling spice
3-4 cups water
1/2 cup Honey
3 tablespoons cider vinegar
1/4 teaspoon chopped ginger
1/8 cup soy sauce
1/8 cup orange juice
3 cloves garlic, minced

In a large stockpot combine the pickling spice and water and bring to a boil. Cut the ribs into 4-6 bone size portions. Add the ribs to the water. Reduce heat to medium setting and let the ribs cook for 1-½ hours. The ribs are done when the meat pulls away from the bones.

While the ribs are cooking make your sauce by combining the honey with all remaining ingredients in a medium sized bowl. Whisk ingredients together until thoroughly incorporated. Cover and set the sauce aside until needed.

Using tongs remove the ribs from the pot and place them on a platter to cool and dry for 20 minutes. Remove any pickling spice that is stuck to the ribs.

Brush the ribs generously with the honey garlic sauce set your bbq grill on medium-high flame. Grill the ribs on both sides until sauce starts to lightly char. Brush the ribs with any remaining sauce to make them extra sticky and serve. Yields enough ribs for four people.



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