



## **HONEY GLAZED BARBECUED SPARERIBS**

*(courtesy of the National Honey Board)*

4 lbs. lean pork spareribs  
Water  
Salt & pepper  
1/2 cup Mc Lure's Clover Honey  
1/4 cup lemon juice  
2 tsp grated lemon peel  
2 tsp ginger root, grated  
1 clove garlic, minced  
1 tsp rosemary, crushed  
1/2 tsp red chilies, crushed  
1/2 tsp ground sage:

Completely cover spareribs with water in a large pot or deep skillet. Bring to a 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.

Makes 4-6 servings