

## Honey Garlic Ribs

3 to 4 pounds pork spareribs cut into serving sized pieces.

Cook ribs in salted boiling water until tender, about 1-1/2 hours. Drain and place in a shallow baking pan. Combine the following:

½ cup honey  
1 cup ketchup  
¼ cup soya sauce  
4 cloves garlic, crushed

Pour over ribs. These may be frozen or refrigerated at this point. To finish cooking, thaw if necessary, heat in a 350° oven, basting occasionally, or cook on the barbeque using sauce for basting. Sauce will thicken and form a glaze. Bake approximately 30 minutes.

\*Heat leftover slices and roast beef, pork, or lamb covered with barbeque sauce in a 325° oven for 30 minutes. Serve over buns for an easy supper dish.