

Easy Honey Garlic Ribs: Baked to Sticky, Tender Perfection

Get ready for an explosion of sweet, savory, and sticky goodness with these incredible



OVEN
350°F

TIME
30 min

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INGREDIENTS

- 4 pounds pork spareribs (or baby back ribs)
- $\frac{1}{2}$ cup honey
- $\frac{1}{4}$ cup soy sauce
- $\frac{1}{4}$ cup distilled white vinegar
- 2 tablespoons brown sugar, packed
- 2 cloves garlic, minced
- 1 teaspoon baking soda (aluminum-free recommended)
- 1 teaspoon garlic salt

DIRECTIONS

1. Let's get these delicious : Honey Garlic Ribs baking!
2. Preheat : Oven: Preheat your oven to 350°F (175°C).
3. Prepare : Ribs: If the pork spareribs still have the thin membrane covering the back of the rack, remove it (slide a knife under and pull it off with a paper towel for grip). Slice the ribs into individual pieces (or 2-3 bone portions, depending on preference).
4. Prepare : Honey Garlic Marinade: In a large bowl, combine the $\frac{1}{2}$ cup honey, $\frac{1}{4}$ cup soy sauce, $\frac{1}{4}$ cup distilled white vinegar, 2 tablespoons packed brown sugar, and 2 cloves minced garlic. Stir well with a whisk or spoon until the honey and brown sugar are completely dissolved and the mixture is smooth. Then, stir in the 1 teaspoon baking soda. The mixture will begin to foam and lighten in color - this is normal and indicates the baking soda is reacting.
5. Coat : Ribs: Transfer the individual rib pieces to the bowl with the honey garlic marinade and turn them to coat each rib thoroughly.
6. Arrange & : Bake (Initial): Cover a large cookie sheet or baking pan with aluminum foil for easy cleanup. Arrange the ribs meat-side up on the prepared sheet in a single layer. Pour any excess marinade/sauce remaining in the bowl over the ribs. Sprinkle the ribs evenly with 1 teaspoon garlic salt.
7. Bake & : Turn: Place the prepared ribs in the preheated oven and bake for 2 hours. During this time, turn the ribs every 30 minutes to ensure even cooking and coating.
8. Final : Bake & Serve: The ribs are done when they are tender and caramelized, and the sauce is sticky and

reduced. Allow ribs to rest for 5-10 minutes before serving.

SWAPS & NOTES

Pork Spareribs: Spareribs are classic for this recipe.

Baby back ribs can also be used; they are meatier and may cook slightly faster.

Ensure the thin membrane on the back of the ribs is removed for ultimate tenderness.

Honey: Use pure honey for the best flavor.

TIPS FOR SUCCESS

Remove Membrane: This is crucial for tender ribs.

Dissolve Sugars: Ensure the honey and brown sugar are fully dissolved in the marinade for a smooth glaze.

Baking Soda Magic: The baking soda helps tenderize the ribs, making them incredibly succulent.

Foil-Lined Pan: Essential for easy cleanup of sticky glaze.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-honey-garlic-ribs-baked-to-sticky-tender-perfection/>