

## Best Baked Honey Garlic Ribs: Easy & Flavorful

To create these irresistible Honey Garlic Ribs, here's what you'll need:



**OVEN**  
**350°F**

**TIME**  
**30 min**

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**SAVE**  
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### INGREDIENTS

4 pounds pork spareribs ½ cup honey ... cup soy sauce ... cup distilled white vinegar 2 tablespoons brown sugar 2 cloves garlic , minced (or 1 tsp garlic powder) 1 teaspoon baking soda 1 teaspoon garlic salt

### DIRECTIONS

1. method is to warm them gently in the oven at 300°F (150°C) until heated through. You can also briefly broil them again at the end to re-crisp the glaze. Microwaving is an option, but the texture won't be quite as good.

### SWAPS & NOTES

**Ribs:** While pork spareribs are traditional, this recipe also works well with baby back ribs.

Cooking time might vary slightly-baby backs might cook a bit faster.

**Garlic:** Freshly minced garlic provides the best flavor, but if you're in a pinch, 1 teaspoon of garlic powder can be used in the sauce.

**Vinegar:** Distilled white vinegar gives a sharp tang, but apple cider vinegar could be used for a slightly mellower, fruitier note.

### TIPS FOR SUCCESS

**Don't Skimp on Foiling:** Lining your baking sheet with foil is a lifesaver for cleanup.

Ribs can be messy, and this makes tidying up a breeze.

**Individual Pieces:** Slicing the ribs into individual pieces before baking helps them cook more evenly and allows more surface area to be coated in the delicious sauce.

**Turning is Key:** Don't forget to turn the ribs every 30 minutes.

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

Original recipe: <https://chefmaniac.com/best-baked-honey-garlic-ribs-easy-flavorful/>