

Honey Garlic Ribs Recipe with Sticky Sweet and Savory Glaze

1/4 cup distilled white vinegar



OVEN
375°F

TIME
20 min

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INGREDIENTS

- 4 pounds pork spareribs
- 1/2 cup honey
- 1/4 cup soy sauce
- 1/4 cup distilled white vinegar
- 2 tablespoons brown sugar
- 2 cloves garlic, minced
- 1 teaspoon baking soda
- 1 teaspoon garlic salt

DIRECTIONS

- 1.** Preheat the oven: Preheat your oven to 375°F. Line a cookie sheet or baking sheet with foil to make cleanup easier.
- 2.** Cut the ribs: Slice the spareribs into individual pieces so they cook evenly and are easy to coat in the sauce.
- 3.** Make the sauce: In a large bowl, stir together the honey, soy sauce, white vinegar, brown sugar, and minced garlic until the honey and sugar are fully dissolved. Stir in the baking soda last. The mixture will foam up, which is completely normal.
- 4.** Coat the ribs: Add the rib pieces to the bowl and turn them well so they are fully coated in the honey garlic mixture.
- 5.** Arrange on the pan: Place the ribs meat-side up on the prepared baking sheet. Pour any extra sauce from the bowl over the top, then sprinkle with garlic salt.
- 6.** Bake until tender: Bake for 1 1/2 hours, turning the ribs every 20 minutes so they cook evenly and stay coated in the glaze. As they bake, the sauce will darken, thicken, and cling to the ribs.
- 7.** Serve hot: Once the ribs are deeply glazed and tender, remove them from the oven and serve warm.

SWAPS & NOTES

Pork spareribs are a great choice here because they stay meaty and flavorful through the longer bake time.

If you prefer, baby back ribs can also work, though they may cook a bit faster and have a slightly different texture.

Honey is the star of the glaze, so use one with a flavor you enjoy.

Soy sauce provides the savory backbone, while white vinegar keeps the sauce from tasting too sweet.

TIPS FOR SUCCESS

Turn the ribs regularly during baking so the glaze coats every side and the meat cooks evenly.

Since the sauce contains honey and sugar, keeping the ribs moving helps prevent any one side from becoming too dark too early.

Using foil on the pan makes a big difference because the glaze can get sticky as it bakes.

Be sure to space the ribs out enough that they roast instead of steam.

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

Original recipe: <https://chefmaniac.com/honey-garlic-ribs-recipe-with-sticky-sweet-and-savory-glaze/>