

# HONEY GARLIC SPARERIBS

SERVES 4

*Honey garlic spareribs were a staple of our Chinese take-out dinners when I was growing up, so this is a re-creation of what is a comfort food for my family. Back ribs are meatier than side ones and a better choice for this dish. Serve with garlic scapes if available.*

3 lb back spareribs	2 tbsp chopped garlic
Salt and freshly ground pepper to taste	1 tbsp grated ginger
1/4 cup honey	2 tbsp brown sugar
1/4 cup rice wine or white wine	3 tbsp hoisin sauce
2 tbsp soy sauce	1 tsp Asian chili sauce
1/4 cup rice wine vinegar	1/2 cup chicken stock or water

**Trim** spareribs and cut into racks of three ribs each. Place in roasting pan and season with salt and pepper.

**Combine** honey, rice wine, soy sauce, vinegar, garlic, ginger, sugar, hoisin and chili sauce and pour over ribs. Marinate for 1 hour at room temperature or refrigerate for up to 8 hours, turning occasionally.

**Preheat** oven to 375 F.

**Stir** stock into marinade and bake ribs uncovered for 1 hour or until tender, turning every 20 minutes and brushing with marinade. If marinade becomes too dry, add more stock or water; if it is too thin, reduce on stove over medium-high heat (the sauce should be thick but pourable).

**Place** ribs on platter. Pour sauce over ribs.