

Honey BBQ Sauce Pork Spare Ribs

Pork Ribs With Honey BBQ Sauce



The Sauce

- 1 cup Manawa Honey
- 1 $\frac{1}{4}$ cups tomato sauce
- 2 tablespoons tomato paste
- 1/4 cup molasses
- 1/4 cup pineapple juice
- 1/4 cup apple cider vinegar
- $\frac{1}{4}$ cup water
- 1 tablespoon worchestire sauce
- 1 teaspoon dried sumac (optional)
- 2 $\frac{1}{2}$ teaspoons ground mustard
- 2 teaspoons smoked paprika
- $\frac{1}{2}$ teaspoon garlic powder
- 1/4-1/2 teaspoon cayenne pepper use less or more to taste
- 1 $\frac{1}{2}$ teaspoons fine plain salt
- 1 teaspoon pepper



Combine all the ingredients in a medium sized pot and bring to a boil, reduce and simmer for five minutes or until all the sugar has dissolved. Serve immediately or cover and store in fridge for up to 1 week.

The Ribs

1-2 rack of meaty pork ribs, about 1 to 1.5kg each
1 tablespoon onion powder
1 tablespoon garlic powder
Salt and pepper to season

Preheat your oven to 140C.

Select a large baking pan to fit ribs in one layer. Line with heavy duty foil. Place baking rack (a cake rack works fine) inside lined pan to keep ribs from resting on the bottom of the pan.

Remove the thin membrane (silverskin) from the back side of the ribs (if not already done by the butcher).

Sprinkle both sides of the spareribs liberally with onion powder, garlic powder, salt and pepper. Place seasoned ribs, bone side down, on the rack in the baking pan.

Divide the sauce in to 2 containers and from 1 container using a pastry brush cover the ribs with the sauce covering all exposed areas.



Cover pan tightly with heavy-duty foil. Bake about 90 minutes then baste the ribs with sauce. Recover and bake for a another hour. Baste again and bake 1 more hour.

Uncover the ribs and baste heavily and bake for 45 minutes. Remove from oven, baste and rest for 15 minutes.

Serve spareribs with reserved barbecue sauce.