
Honey and Soy-Lacquered Ribs

The Essential Southern Living Cookbook

Preparation Time: 30 minutes

Start to Finish Time: 2 hours 35 minutes

2 (2- to 2-1/2 pound) slabs St. Louis-style pork ribs

1 tablespoon Kosher salt

2 teaspoons freshly ground black pepper

1/2 cup honey

2 tablespoons soy sauce

2 tablespoons asian chili-garlic sauce

1 tablespoon fresh lime juice

1 tablespoon butter

1 teaspoon dry mustard

1 teaspoon ground ginger

Preheat the oven to 325 degrees.

Rinse the rib slabs and pat dry. Remove the thin membrane from the back of the slabs by slicing into it and pulling it off. (This will make the ribs more tender.) Sprinkle salt and black pepper over the slabs. Wrap each slab tightly in aluminum foil. Place the slabs on a jelly-roll pan.

Bake until tender and the meat pulls away from the bone, 2 to 2-1/2 hours.

In a saucepan over high heat, bring the honey, soy sauce, chili-garlic sauce, lime juice, butter, mustard and ginger to a boil, stirring occasionally. Reduce the heat to medium-low. Simmer for 5 minutes or until reduced by half. Transfer to a bowl.

Remove the slabs from the oven. Increase the oven temperature to broil on HIGH. Carefully remove the slabs from the foil. Place the slabs on a foil-lined baking sheet. Brush each slab with three tablespoons of the honey mixture.

Broil for 5 minutes or until browned and sticky. Brush with the remaining honey mixture.

Yield: 6 to 8 servings

Pork

Per Serving (excluding unknown items): 664 Calories; 12g Fat (15.3% calories from fat); 4g Protein; 148g Carbohydrate; 2g Dietary Fiber; 31mg Cholesterol; 7824mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 1/2 Vegetable; 0 Fruit; 2 1/2 Fat; 9 1/2 Other Carbohydrates.