

# SPARE RIBS

*by Torah.org*

Source: "Ta'am Tov"

2 lb - Spare ribs (beef) or approximately 13 ribs medium size  
2 cups - Hot water  
2 cubes - Chicken bouillion, dissolved  
5 Tbs. - Honey  
3 Tbs. - Sugar  
6 Tbs. - Soy sauce

Dissolve 2 chicken bouillion cubes in 2 cups of boiled water. Allow to cool for 10-15 minutes. Mix this with honey, sugar, and soy sauce. Place the ribs in a 9x13 pan and cover with sauce. (Mixture should cover the spare ribs.) Marinate overnight. Cook at 350 degrees F. for 1 1/4 - 1 1/2 hours or until tender. Midway through cooking turn the spare ribs over. Yields: 4 portions.

Note: If increasing the number of pounds of spare ribs, the amount of sauce should be sufficient to cover it. The above recipe will cover a 9x13 or two 8x8 pans well. It can be used for 1-2 lbs. of spare ribs.