

VITTORIOS HONEY GARLIC RIBS

Ingredients:

Side/Back Ribs

Vittorios Honey Garlic Sauce



To Prepare:

Place ribs in an oven-ready pan with 4-5 c. water. Cover and place in over at 375°F. Cook until you can pinch through ribs (about 1 ½ hours).

Remove ribs from pan and brush lightly with Vittorios Honey Garlic Sauce. Let stand at least one hour.

Heat grill or broiler. Brush on a bit more sauce and cook just to caramelize the honey on both sides of ribs.

Brush one last time with sauce and serve.