

Honey Glazed Ribs



Cooking them low and slow in the oven is easy, with no fuss. This recipe incorporates our Fiery Sweet Mesquite honey as a tangy-sweet ingredient in the sauce.

Ingredients for Ribs

2 to 2 ½ pounds back pork ribs
Salt and black pepper

Ingredients for Tangy-Sweet Barbecue Sauce

1 cup ketchup (no sugar added)
¾ cup Fiery Sweet Mesquite honey (or more, to taste)
¼ cup unsalted butter
2 tablespoons fresh lemon juice (from 1 medium-sized lemon)
1 tablespoon Worcestershire sauce
Bottle of Fiery Sweet Mesquite honey for drizzling

Instructions

First, prepare the sauce by bringing ketchup, Fiery Sweet Mesquite honey, butter, lemon juice and Worcestershire sauce to a boil in a small saucepan over medium heat. Reduce heat to low. Simmer for 30 minutes, then remove from heat and allow to cool.

While sauce is simmering, prepare the ribs. Heat the oven to 275 F degrees. Remove the thin membrane covering the back of the rack (the membrane is tough when cooked, so removing it will allow the meat to fall off the bone). Remove it by sliding a knife under the

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membrane, and once the membrane has begun to pull away, use your fingers and grab hold to remove it from the ribs in once piece. Season both sides with salt and pepper and place them in a large roasting pan, meat side up. Cover the roasting pan tightly with aluminum foil and bake for 3 ½ to 4 hours, until meat falls easily from the bones. Remove ribs from the oven and discard the aluminum foil. Generously brush both sides with sauce. Move the oven rack near the top of the oven and turn broiler to high. Broil ribs for a few minutes, until sauce begins to caramelize.

When serving, use remaining sauce for dipping. For an even sweeter taste, drizzle Fiery Sweet Mesquite honey directly from the bottle onto ribs.

Serves two entrees.

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