

Honey Garlic Ribs

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Ingredients

1 lb. ribs (beef or pork)
1/4 cup honey
2 tbsp. soy sauce
2 tbsp. white vinegar
1 clove garlic, minced
1 tbsp. brown sugar
1/2 tsp. baking soda
1/2 tsp. garlic salt

Directions

Boil ribs for 1 hour. In a separate bowl, combine honey, soy sauce, vinegar, garlic, and brown sugar. Stir until dissolved. Add the baking soda (it will get foamy). Add ribs and turn to coat. Pour into baking pan and shake garlic salt onto. Bake for 1 hour, turning every 20 minutes.