

## **Roasted Honey Spareribs Recipe**

**(Chinese Recipes)**

### **Ingredients:**

200 g spareribs, chopped into 1½ inches pieces  
1 tablespoon tomato sauce (ketchup)  
1 tablespoon water  
Parsley, chopped for garnishing

### **Marinade Ingredients:**

1 teaspoon Chinese rice wine  
1 teaspoon Hoisin sauce  
1 teaspoon salt  
1 teaspoon oil  
1 teaspoon honey  
1 teaspoon dark soy sauce

### **Method:**

Marinate spareribs with above marinade ingredients for 30 minutes. Roast spareribs in a preheated oven at 250 degrees Celsius for 15 minutes or until spare ribs is dark brown. Baste with remaining marinate juice and roast for another 10 minutes. Heat oil in pan, cook red tomato sauce (ketchup) and water until boiling. Pour on spareribs and serve. Garnish with chopped parsley.

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