

## Honey Glazed Spare Ribs

### Ingredients

- 3 pounds pork spare ribs or pork loin back ribs
- 3 tablespoons lemon juice
- 2 tablespoons honey
- 2 tablespoons vegetable oil
- 1 tablespoon soy sauce
- 1 tablespoon instant minced onion
- 1 teaspoon paprika
- 1 teaspoon salt
- 1/2 teaspoon dried oregano
- 1/8 teaspoon garlic powder

### Directions

1. Cut spare ribs into serving-size pieces. Place ribs, bone side down, on a rack in a shallow roasting pan. Cover and roast at 350 degrees F for 1 hour. Drain. Combine all the remaining ingredients in a bowl; brush some of glaze on ribs. Roast, uncovered, 30-45 minutes longer or until meat is tender, brushing occasionally with remaining glaze.