Chinese Barbecued Spareribs

[**AMANDA HESSER**](http://cooking.nytimes.com/search?q=Amanda+Hesser)

* **YIELD**Serves 4

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This recipe appeared in The Times in an article by June Owen. In an earlier version of this recipe, Owen recommended first roasting the ribs for 55 minutes in an oven set at 350 degrees. This way, when you finish them on the grill, they will be less likely to char and spoil the lacquered look. The choice is yours. David Myers noted that the ribs would also go well with the cucumber salad and preserved ginger from the salmon recipe that follows. But their best accompaniment is probably just a good cold beer.

Featured in: [Recipe Redux; 1961: Chinese Barbecued Spareribs](http://www.nytimes.com/2006/09/24/magazine/24food.html).

[Chinese](http://cooking.nytimes.com/tag/chinese), [Pork Sparerib](http://cooking.nytimes.com/tag/pork%20sparerib), [Soy Sauce](http://cooking.nytimes.com/tag/soy%20sauce)

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INGREDIENTS

* **½** **cup honey**
* **½** **cup soy sauce**
* **2** **cloves garlic, crushed**
* **3** **tablespoons ketchup**
* **4** **pounds pork spareribs, cut into serving pieces**

PREPARATION

1. In a pan large enough to fit the ribs, combine the honey, soy sauce, garlic, ketchup and 1/2 cup water. Marinate the spareribs in this mixture in the refrigerator for several hours, turning a few times.
2. Preheat a gas or charcoal grill to low. Arrange the spareribs on a hinged grill basket and cook over a low flame, basting occasionally, for 1 1/2 hours or until the ribs are shiny brown and fork-tender. As the meat cooks, the basket should be turned frequently so that neither side gets charred.