

## Honey-BBQ Oven-baked Ribs

Serves 4

- 1.8 kg pork ribs
- 2 T honey
- 2 T barbecue sauce
- 1 T paprika
- 2 T brown sugar
- 1/2 tsp salt

1. Line a lipped baking sheet with aluminum foil. Place ribs, meaty side up, on foil.
2. Combine **honey** and **barbecue sauce** in a small bowl. Brush sauce over ribs.
3. Combine **paprika**, **brown sugar**, and **salt** in a small bowl. Sprinkle sugar mixture evenly over sauce on ribs. Using your fingers, rub sauce and sugar mixture around to evenly cover ribs.
4. Bake ribs, uncovered, at **150°C** for **1 hour**.
5. After one hour, loosely cover with aluminum foil. **Bake for another 30-60 minutes**, until ribs are fork-tender.
6. Let stand for 3-5 minutes. Slice between ribs for single-bone sections.

