

# Sweet and Tangy Spare Ribs

Recipe By *Renee Muller*



Cooking and Prep:   
3.5 h

Serves:  4

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Rosh Hashanah,  
Sukkot

Diet: Gluten Free

Source: ArtScroll

A friend once called me, asking for a meat recipe. “It has to be amazingly good and incredibly easy,” she said. “I’m kidding,” she then added, but I knew she really wasn’t. And I had just the thing. Whenever I meet her husband, he makes sure to thank me, AGAIN, for “those awesome ribs.” Where does it say that great dishes have to be long, hard, and complicated?

## Ingredients (9)

### Main ingredients

- about 8 (1-inch-thick) spare ribs, nicely marbled
- 2 and 1/2 cups **Gefen Duck Sauce**
- 1 cup water
- 2 tablespoons **Haddar Teriyaki Sauce** (or gluten-free teriyaki)
- 5 cloves garlic , minced or 5 cubes **Gefen Frozen Garlic**

- 1 teaspoon paprika
  - 2 tablespoons dried onion flakes
  - 1 tablespoon salt
  - black pepper, to taste
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## Start Cooking

### Prepare the Ribs

1. Preheat oven to 350 degrees Fahrenheit. In a baking pan, arrange ribs in one layer. In a medium bowl, combine duck sauce, water, teriyaki sauce, garlic, paprika, onion flakes, salt, and pepper. Pour over ribs. Cover tightly with foil; bake for three hours.
2. Let ribs cool; then refrigerate overnight.
3. Preheat oven to 375 degrees Fahrenheit (use the “roast” setting, if available). Remove congealed fat layer from the ribs. Roast, uncovered, spooning sauce over the ribs once or twice, until ribs are braised and glistening, about 20 minutes.

**Note:** I like to cool the ribs in the middle of the cooking process so I can remove the fat layer, but it's not a necessity. You can raise oven temperature, uncover meat, and proceed with the braising part immediately after the three-hour slow roasting.

### Acknowledgments

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