

Fall-off-the-Bone Honey Garlic Ribs



PREP TIME : 5 MIN

COOK TIME : 30 MIN

SERVES : 4

Ingredients :

- **2 lbs (1 kg) pork back ribs; cut into 4 sections**
- **1 jar VH® Honey Garlic Cooking Sauce**

Directions :

- 1. Boil ribs for at least 15 min or up to 60 min. Drain.**
- 2. Spray grill with PAM®. Preheat to medium.**
- 3. Boil VH® Honey Garlic Sauce for 3-5 min. Add ribs, stir and boil for 3 min.**
- 4. Grill or broil ribs for 3-4 min per side - brushing with sauce.**

Note: Longer boiling will result in more tender ribs.

This recipe is fantastic with all of the VH® 341 mL Cooking Sauces. Try substituting with Mild, Medium or Strong Garlic Sauce, Teriyaki or Sweet & Sour Sauce.