



**GLAZED APRICOT RIBS (Honey Hot)**

- 3 pounds beef short ribs
- ½ cup apricot nectar
- 1 tablespoon soy sauce
- 1 tablespoon Cattle Boyz Honey Hot BBQ Sauce
- 2 cloves garlic, crushed
- 2 teaspoons grated fresh ginger

Preheat the oven to 425 °F. Arrange the ribs in a single layer in a roasting pan. Place the apricot nectar, soy sauce, Honey Hot BBQ Sauce, garlic and ginger in a bowl and mix together. Pour the glaze mixture over the ribs. Bake for 30 minutes, or until the ribs are tender and well browned. Brush the ribs occasionally with the glaze, turning a couple of times during cooking. Serve immediately with a green salad, if desired. Serves 4