

MARMALADE-GLAZED SPARERIBS

- 1 cup soy sauce
- 1 cup GOOD EATS orange marmalade
- 1 cup orange juice
- 1 tablespoon minced garlic
- 1 teaspoon ground ginger
- 6 pounds pork spareribs, cut into individual ribs

Whisk first 5 ingredients in large bowl. Add ribs; toss to coat. Transfer ribs and marinade to 15 x 10 x 2-inch glass baking dish. Cover and refrigerate overnight, turning ribs occasionally. Position 1 rack in center and 1 rack in top third of oven and preheat to 350°F. Line 2 large roasting pans with foil. Place racks in pans. Transfer ribs from marinade to racks. Roast ribs until golden brown, very tender and well glazed, rotating pans halfway through roasting and basting frequently with marinade, about 1 1/2 hours. Serve warm or at room temperature.