

Compiled by the Food staff

Here are two quick tricks for savory barbecued spareribs: bottled teriyaki sauce and the microwave.

Microwaving the ribs before finishing them over the coals cuts the cooking time. And the teriyaki, combined with honey and mustard, gives the ribs a sweet, spicy coating.

Cook the ribs over medium-hot coals, so they don't get charred before they're done.

HONEY-MUSTARD SPARERIBS

½ cup bottled teriyaki marinade

and sauce

2 tablespoons honey

4 teaspoons prepared Dijon-style mustard

1 teaspoon garlic powder

3 pounds pork spareribs, cut into 1-rib pieces

Combine teriyaki sauce, honey, mustard and garlic in a large bowl; add spareribs and toss until pieces are thoroughly coated.

Reserving sauce, remove ribs

and place, meaty side up, in a 9x13-inch microwave-safe baking dish. Let stand 10 minutes.

Cover and microwave on Medium High (70 percent power) for 14 minutes, rotating dish once.

Meanwhile, prepare coals for grilling. Remove ribs and place on grill 4 to 5 inches from medium-hot coals; brush with reserved sauce.

Cook ribs 8 to 10 minutes, turning and brushing occasionally with sauce. Makes 4 to 6 servings.