

Honey Soy Chicken Spare Ribs

Ingredients

800g Chicken Spare Ribs

1/3 Cup Kecap Manis

2 tablespoons honey

1 garlic clove crushed

1 tablespoon Soy Sauce

Method

Combine ingredients, and rub all over the chicken ribs.

Arrange chicken in a roasting pan in a single layer.

Cook in a pre-heated oven at 200 degrees for 25 minutes or until crisp and cooked through.

Serve hot or cold with a leafy green salad. Also great as an appetiser.

