

All-Star Asian Baby Pork Back Ribs

Carolyn T's
Internet
Cookbook

Servings: 6

Author: Hot Barbecue by Hugh Carpenter



4 pounds pork spareribs, baby backs, or other type

1 tablespoon oil, for mopping on the grill

ASIAN BARBECUE SAUCE:

1 cup hoisin sauce, if you don't have enough, substitute some bottled chili sauce

1/2 cup plum sauce

1/3 cup oyster sauce

1/4 cup red wine vinegar

1/4 cup honey

2 tablespoons dark soy sauce

2 tablespoons dry sherry

1 tablespoon dark sesame oil

1 tablespoon Asian chile sauce, the hot stuff

1/2 teaspoon five-spice powder

1 tablespoon orange zest, fresh, or finely minced

10 cloves garlic, finely minced

1/4 cup fresh ginger, finely grated

1/2 cup green onion, finely minced

Serving Ideas: Hugh Carpenter recommends serving with corn bread muffins, asparagus and golden beet salad. I made it with a jade noodle salad and a green salad.

Blog: Carolyn T's Blog:

<http://tastingspoons.com>

Per Serving (excluding unknown items): 770 Calories; 51g Fat (59.7% calories from fat); 35g Protein; 42g Carbohydrate; 2g Dietary Fiber; 148mg Cholesterol; 1375mg Sodium. Exchanges: 0 Grain(Starch); 4 1/2 Lean Meat; 1/2 Vegetable; 1/2 Fruit; 7 1/2 Fat; 2 Other Carbohydrates.

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Description: Another winner of a Hugh Carpenter recipe - ribs with an Asian accent.

1. Remove the white membrane from the back of all the ribs. Using a sharp pointed tip, once you have a corner loosened, use a paper towel, grab it and gradually pull it off.

2. Leave the slabs whole if you'd prefer, or cut them into manageable sizes (like 5-6 ribs per chunk). Place in a large plastic bag, or a non-reactive container.

3. Combine the ingredients for the barbecue sauce. Rub all over the ribs, using your hands to make sure all surfaces are covered in sauce. Refrigerate for a minimum of 30 minutes, preferably up to 4 hours. May be completed to this point several hours ahead. All three cooking methods are listed below.

4. **GRILL:** For gas or electric grill, preheat to medium (350). If using charcoal, prepare coals and push to the side. Brush cooking rack with oil, then lay ribs meaty side up in center of rack. over grill and keep at medium temp. Grill until meat begins to shrink away from the ends of the bones, about 45 to 60 minutes (or longer if the temperature is lower). During the grilling, brush with more of the marinade.

5. **SMOKE:** Prepare smoker for barbecuing, bringing temp to 200-220. Transfer ribs to smoker and cook for about 5 hours. They're done when the meat begins to shrink away from the bone.

6. **ROAST:** Preheat oven to 350. Roast meaty side up on an elevated wire rack, until meat begins to shrink from ends of bones, about one hour. During roasting, brush with more marinade.

7. To serve: cut meat into individual ribs. Transfer to heated platter and serve immediately.