

## HOISIN HONEY GLAZED BABY BACK RIBS

**SERVES:** 4

**COOK TIME:** 3 hours

**COOL TIME:** 3 hours

### INGREDIENTS FOR RIBS:

2 racks of baby back ribs, each rack cut in half  
1 cup of low sodium soy sauce  
½ cup of mirin  
6 cups of water, or enough to just cover  
3 inch piece of ginger, sliced into ¼ inch pieces  
3 scallions, cut into 1 inch pieces  
10 garlic cloves, cut in half

### GLAZE:

1 tablespoon of hoisin  
1 tablespoon of oyster sauce  
1 tablespoon of black bean garlic paste  
2 tablespoons of honey  
1 teaspoon of fresh ground black pepper  
1 inch piece of ginger, minced  
2 garlic cloves, minced

### GARNISH:

Scallions, sliced diagonally  
Cilantro, cleaned and roughly chopped

### DIRECTIONS:

Place ribs in a large heavy bottom stock pot. Add all of the ingredients and cover with water. Over medium-high heat, bring to a boil, and reduce the heat so that the bubbles are barely breaking the surface. Let the ribs simmer for 2-2 ½ hours, adding water to keep the ribs covered.

The ribs will be done when you can slightly wiggle a rib bone. Make sure you do not overcook. If they are overcooked, they will become very brittle and hard to grill, but will still be delicious!

When the ribs are cooked, remove from the stock pot and place in a vessel that can accommodate the ribs and some of the cooking liquid. Place uncovered in the refrigerator for at least three hours. Cooling the ribs in the liquid will make them absorb more of the flavorful cooking liquid and it will also make grilling the ribs much easier. If you plan on finishing the ribs the following day, just place some plastic wrap over the container. The ribs can be prepped up to three days before you plan on finishing them.

To assemble the glaze, place all of the ingredients in a small bowl, and thoroughly mix. Reserve until you are ready to finish the ribs on the grill.

To grill the ribs, heat your grill to medium heat. I like to cook over charcoal, but you can use a propane grill, or even your oven's broiler. Remove the ribs from the cooled cooking liquid. Due to the collagen in the ribs, the liquid will have congealed. Remove all of the cooking liquid, and pat dry with a paper towel. Place the ribs on the grill and allow to cook for four minutes. Carefully flip using spatula or pair of tongs and use a pastry brush to apply the glaze on one side. Let the ribs cook for another four minutes, and flip again. Apply another coat of the glaze. Due to the high sugar content, don't leave the ribs unattended as they can burn very quickly. You are looking for the ribs to be completely hot and for the natural sugars in the glaze to start to caramelize. Remove from the grill and using your grill brush, clean the hot grill to remove any burnt on glaze.

Serve the ribs with some sliced scallions and chopped cilantro.

Enjoy!

