

CHINESE TAKE-OUT STYLE RIBS

F MEDIUM

Last Modified: 01/17/2016

PREP: 12+ Hrs
COOK: 3+ Hrs
OVEN: 225

BBQ-ASIAN

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Racks	Spareribs (8 To 10 Pounds)	Separated
4	Tbsp	White Sesame Seeds	
1/4	Cup	Green Onions (Greens Only)	Thin Sliced

RED ASIAN BBQ MARINADE

1/2	Cup	Hoisin Sauce (Koon Chun)	
1/2	Cup	Brandy (E&J VSOP Reserve)	
OR			
1/2	Cup	Bourbon (Wild Turkey)	
1/4	Cup	Honey	
1/4	Cup	Soy Sauce (Lee Kum Kee)	
2	Tbsp	Toasted Sesame Oil (Kadoya)	
2	Tbsp	Sriracha Hot Chili Sauce (Huy Fong)	
1	Tbsp	Fresh Ginger (Peeled)	Grated
OR IF NECESSARY			
2	Tbsp	Powdered Ginger	
2	Tbsp	Garlic Cloves	Grated
OR IF NECESSARY			
1	Tbsp	Granulated Garlic	
2	Tbsp	Powdered Onion	
1	Tbsp	Five-Spice Powder	
2	Tsp	Red Food Coloring	

FINAL GLAZE

1	Drizzle	Honey	
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PREPARATION

FACTOID	This comes VERY close to the Spareribs you get at a Chinese Take-Out restaurant. Most restaurants tend to use a less expensive St. Louis Style Pork Sparerib, but just about ANY style of Ribs work well.
NOTE	I also like this when using Skinless Chicken Thighs in place of the Ribs. Cutting a Pork Loin into thin strips makes those popular take-out Boneless Spareribs.
TOOLS	1) Medium Glass Mixing Bowl 2) Small Glass Mixing Bowl 3) Gallon Zip Lock Bag 4) 2 - Aluminum Half Sheet Pans & Wire Racks 5) Basting Brush
PREP	DISH 1) Thinly slice the Green Onion greens and set them aside.

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PREP	RED ASIAN BBQ MARINADE 1) Peel and grate the Ginger and set it aside. 2) Grate the Garlic Cloves and set them aside.
1	The Day Before: In a medium GLASS mixing bowl (this Marinade STAINS plastic), whisk together the BBQ Marinade Ingredients. Reserve 1/2 cup of the Marinade in a plastic wrap sealed small glass mixing bowl and refrigerate it.
2	The Day Before: Place the Rib Racks on a cutting board - Remove all pure fat pieces you can see on both sides. Remove the silverskin from the underside using a spoon to loosen the edge and paper towels to grip it tightly and pull it off. Separate the Racks into individual Rib sections and set them aside.
3	The Day Before: Pat the Ribs dry with paper towels and add them into a gallon zip lock bag. Pour over the top the remaining BBQ Marinade, squeeze out the air, seal and squeeze to coat the Ribs evenly with the Marinade. Refrigerate the Ribs overnight, squeezing every so often to recoat them with the Marinade.
4	Preheat the oven to 225 Degrees with racks just below center and in the lower third. Remove the Ribs from the Marinade (discarding the contaminated Marinade) and place them not touching on wire racks in parchment paper lined sheet pans. Place the racks in the oven and bake until the Meat is very tender, about 3+ hours Baste the Ribs generously with the reserved Marinade 3 times during the cooking process.
5	Remove the Ribs from the oven, being careful to not spill the hot liquid. Pour off and discard as much of the liquid from the sheet pans as is possible. Combine the Ribs in a single layer on a single sheet pan (Touching is now OK). Move an oven rack up to the second slot from the top. Turn the oven to the high broil setting.
6	Drizzle the Ribs generously with Honey, spreading it out evenly with a brush. Return the Ribs to the broiler and broil them until they lightly char and caramelize slightly.
7	Place the Ribs on a serving platter, Sprinkle the top with Sesame Seeds and Green Onions.
SERVE	Serve them while hot, warm or cold with plenty of napkins on the side.