

# SWEET & STICKY PORK SPARE RIBS

F MEDIUM

Last Modified: 01/17/2016

PREP: 13+ Hrs  
COOK: 2 Hrs  
OVEN: 300 & 400

BBQ-ASIAN

**MAKES 4 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
1	Rack	Pork Spareribs	Separated

## MARINADE

2	Recipes:	Sauce - BBQ - Korean Sweet & Sticky BBQ Sauce	
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## OPTIONAL

1/4	Cup	Fresh Coriander Leaves (Cilantro)	Chopped
4	Tbsp	Fresh Red Chile Pepper	Thin Sliced
4	Tbsp	White Sesame Seeds	
6	Stalks	Green Onions (Greens & Whites)	Thin Sliced

## PREPARATION

<b>TOOLS</b>	1) Gallon Zip Lock Bag 2) Small Saucepan 3) Aluminum Half Sheet Pan 4) Serving Platter
<b>PREP</b>	None.
<b>1</b>	<b>The Day Before:</b> Place the Rib rack on a cutting board - Remove all pure fat pieces you can see on both sides. Turning the racks so the Meat side is down, remove the translucent, tough ribcage liner by using a spoon to loosen the edges and pulling off with your fingers using a paper towel to grip tightly. Separate the Ribs by carefully cutting between the bones with a sharp knife and set them aside.
<b>2</b>	<b>The Day Before:</b> Place the Marinade in a gallon zip lock bag, seal and squeeze to mix it well. Add in the separated Ribs and squeeze to coat them evenly with the Marinade. Refrigerate overnight, squeezing every so often to keep the Ribs evenly coated with the Marinade.
<b>3</b>	Preheat the oven to 300 degrees with a rack just below center. Place the Ribs (not touching) on a sheet pan and cover them with aluminum foil. Bake for 1 1/2 hours.
<b>4</b>	Meanwhile pour the Marinade left in the bag into a small saucepan and over medium high heat, bring it to a rolling boil to kill any lurking raw Meat contamination beastsies.
<b>5</b>	Remove the sheet pan from the oven, remove and discard the foil cover. Carefully pour off and discard any excess grease. Increase the oven temperature to 400 degrees. Baste the Ribs heavily with the now uncontaminated hot Marinade and return them to the oven uncovered. Bake for an additional 5 minutes.
<b>6</b>	Turn the Ribs over, baste heavily again with uncontaminated Marinade and bake again for an additional 5 minutes
<b>7</b>	Continue to bake, baste and turn for 5 minute periods until the Ribs become nicely glazed and sticky.
<b>8</b>	Slice the Green Onions (whites and greens) very thin. You may optionally toast the Sesame Seeds.
<b>SERVE</b>	Place the Ribs on a serving platter, sprinkle with the Sesame Seeds and Green Onion Slices. Serve immediately with any remaining uncontaminated Marinade on the side.