

Grilled, Pork

Hoisin-Ginger Baby Back Ribs

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Servings: 4

This dish may be prepared one day ahead through Step 4 in the recipe. Cover and refrigerate. Remove from the refrigerator one hour before grilling.

Sometimes you will find the smallest ribs cut up and called Chinese-style ribs. These are the small ribs from the end of the loin rack. You can substitute these individual ribs if you prefer. These make a great appetizer.

FOR THE MARINADE

1/2 cup hoisin sauce

1/4 cup orange blossom honey

2 teaspoons ginger, freshly grated

1/2 to 1 teaspoon spicy chili paste with garlic (or to taste)

2 tablespoons vegetable oil

1 scallion, thinly sliced

1 tablespoon rice wine vinegar

FOR THE RIBS

4 pounds pork loin ribs, cut chinese style, or baby back ribs

In a medium bowl, combine the marinade ingredients and blend well. Place the ribs in a jumbo plastic sealable bag. Add the marinade to the ribs and marinate in the refrigerator for 2 to 24 hours, turning occasionally.

Preheat the oven to 325 degrees.

Place the ribs and marinade on a piece of foil large enough to wrap tightly without any holes. Place the package in a large roasting pan and bake for 1-1/4 hours. Alternately, place the ribs and marinade in a roasting pan and cover well. The ribs should be tender when pierced with a fork.

Remove the ribs from the oven. Remove the ribs from the foil. Drain and reserve the juices and place in a dish.

Prepare the barbecue for medium-heat grilling. Grill the ribs about three inches from the flame for 5 to 7 minutes on each side or until they reach the desired doneness, basting with the reserved juices and making sure they do not burn.

Place on a serving platter and serve with the reserved juices, if desired.

Per Serving (excluding unknown items): 135 Calories; 8g Fat (52.1% calories from fat); 1g Protein; 15g Carbohydrate; 1g Dietary Fiber; 1mg Cholesterol; 518mg Sodium. Exchanges: 0 Grain(Starch); 0 Vegetable; 1 1/2 Fat; 1 Other Carbohydrates.