

Asian Style Baby Back Ribs

Yield: Two Racks

Marinade and Sauce:

Ketchup	3/4 cup
Hoisin sauce	1/2 cup
Honey	1/2 cup
Sesame Oil	1/4 cup
Soy Sauce	1/4 cup
Granulated Garlic	2 tsp
Black Pepper	1 tsp
Salt <i>signatures</i>	1 tsp

Ribs:

Five Spice Powder	1 tbsp
Granulated Garlic	1 tbsp
Black Pepper	1 tsp
White Pepper	1 tsp
Salt	2 tsp
Baby back Ribs	2 Racks
Pineapple Juice	1 cup <i>ginger ale</i>
Water	1 cup

1. Combine sauce ingredients and mix well
2. Combine dry spices and mix well
3. Sprinkle ribs with dry spice mixture and massage into meat.
4. Brush ribs with sauce and marinate for several hours or over night.
5. Place ribs in a baking pan or cookie sheet. Pour juice and water into the bottom of the pan.
6. Cover with aluminum foil and seal well.
7. Bake ribs in a 325 degree oven for 1 1/2 -2 hours
8. Remove foil and wrap and baste ribs with sauce. Bake for 15 minutes. Baste and bake again. Garnish with sesame seeds.

300° 7pm-10pm

If finishing in oven (instead of BBQ)

oven: 375 20min

or Boil 1/2 flip over when 1/2 way done to cook other side