

Barbecued Ribs

Thom Hackett

Servings: 4



Ingredients

2 racks spareribs, about 2# each
3 tablespoons soy sauce
1 tablespoon dry sherry
4 tablespoons catsup
1 tablespoon orange juice, frozen concentrate
4 tablespoons sugar
2 tablespoons honey
1 tablespoon Hoisin sauce
½ teaspoon five-spice powder
2 drops red food coloring

Cooking Method

Trim any fat off the ribs and remove the overlapping piece of the meat on the bony side, if any.

- Lay the ribs flat on a tray.

Mix the remaining ingredients to form a marinade.

1. Rub the marinade on both sides of the ribs and place in the refrigerator for at least 4 hours, overnight if possible.
2. Place marinated meat on a rack over a pan filled with 1 inch of water to prevent sticking and burning in the oven.

Preheat oven to 375°F.

1. Roast ribs for 35 minutes.
2. Increase oven to 450°F and cook for 10 more minutes.

Serve Immediately.