

GUASTELLO'S VILLAGE MARKET

Oven Baby Back Ribs with Hoisin BBQ Sauce

Serves 4

Ingredients

2 racks baby back pork ribs (4-5 pounds), membrane removed (see note below)
1 cup hoisin sauce, best quality such as Kikkoman or Lee Kum Kee
1/2 cup chili sauce (preferably Heinz)
2-1/2 tablespoons dry Sherry
2 tablespoons honey
2 tablespoons soy sauce (use gluten-free if needed)
1-1/2 tablespoons seasoned rice vinegar
1/2 teaspoon Asian sesame oil
4 cloves garlic, minced
1/2 teaspoon ground ginger

INSTRUCTIONS

Make the hoisin barbecue sauce by combining all of the ingredients except for the ribs in a medium bowl.

Trim any excess fat or flaps of meat and cut racks in half into 6- to 7-rib sections. Line a baking sheet with heavy duty aluminum foil. Place the rib racks on the baking sheet. Reserve 1 cup of the sauce and pour the rest over the rib racks. Coat both sides of racks evenly with sauce and arrange in a single layer, meaty sides up. Cover tightly with heavy duty aluminum foil and refrigerate for a minimum of four hours or overnight.

Preheat the oven to 300°F. Place the covered ribs in the oven and bake, undisturbed, for 1½ hours. Remove the ribs from the oven and carefully remove the foil (the steam will be very hot and can burn). Using a pastry brush or back of a spoon, coat the racks generously with the reserved barbecue sauce. Turn the oven heat up to 350 degrees. Return pan to the oven, uncovered, and cook until the ribs are tender and starting to brown, about 30 minutes. Let cool briefly before cutting in-between the ribs to serve.

Cook's Notes

These ribs are also delicious finished on the grill. After cooking them in the oven for 1½ hours, throw them on the grill, basting occasionally with the reserved barbecue sauce.

Credit: onceuponachef.com