

## CHINESE SPARE RIBS

1 FULL RACK OF ST. LOUIS-STYLE SPARE RIBS OR  
2 RACKS OF BABY BACK RIBS  
4 CLOVES OF GARLIC  
4 SCALLIONS  
THUMB-SIZE KNOB OF FRESH GINGER  
¾ CUP OF HOISIN SAUCE  
½ CUP OF KETCHUP  
¼ CUP OF HONEY  
¼ CUP OF SOY SAUCE  
⅓ CUP OF CHINESE RICE WINE OR VODKA  
¼ CUP OF RICE VINEGAR  
½ TSP FIVE-SPICE POWDER  
CILANTRO OR PARSLEY LEAVES FOR GARNISH

TRIM AND PEEL 4 CLOVES OF GARLIC. TRIM ROOT AND GREEN PARTS FROM 4 SCALLIONS. RESERVE GREENS FOR GARNISH. PEEL AND GRATE GINGER WITH A MICROPLANE.

COMBINE WITH REMAINING INGREDIENTS AND PUREE ROUGHLY IN A BLENDER OR FOOD PROCESSOR. SET ASIDE ⅓ CUP OF MARINADE FOR BASTING.

POUR REMAINING MARINADE IN A LARGE ZIPLOC BAG WITH THE RIBS AND MARINATE FOR AT LEAST 4 HOURS OR OVERNIGHT IN THE FRIDGE.

LINE A LARGE ROASTING PAN WITH FOIL. PLACE AN OVEN-SAFE WIRE RACK INSIDE.

PLACE THE PAN IN THE MIDDLE OF THE OVEN.  
PREHEAT OVEN TO 300°

FILL THE PAN HALFWAY UP WITH WATER.

PLACE THE RIBS ON THE RACK. ROAST FOR 2 HOURS FOR ST. LOUIS RIBS. 1 HOUR FOR BABY BACKS. CHECK OCCASIONALLY AND REFILL PAN WITH WATER IF NEEDED.

RAISE OVEN TEMPERATURE TO 450°. REMOVE PAN FROM THE OVEN. POUR OFF WATER. RETURN RIBS TO THE RACK AND ROAST FOR 20 TO 30 MINUTES, BASTING THREE TIMES WITH THE MARINADE.

THEY CAN ALSO BE FINISHED ON THE GRILL.

GARNISH WITH CILANTRO OR PARSLEY AND CHOPPED GREENS  
FROM SCALLIONSS.

SERVES 6