

Chef from the Hood Recipes



Chef:
Hoisin Baby Back Ribs

Restaurant:
Pacific Market

Finger Lickin' Goodness!

Ingredients:

3 pounds pork baby back ribs
Salt and pepper to taste

Hoisin Sauce Marinade
(whisk together the following)
3/4 cup hoisin sauce
1 cup ketchup
5 tablespoons soy sauce
5 tablespoons dry sherry
1/4 cup plus 2 tbs. white wine vinegar
1/4 cup white sesame seeds toasted
2 tbs. plus 2 tsp. curry powder
2 tbs. plus 2 tsp. dark sesame oil
2 tablespoons grated orange zest
2 tablespoons fermented black beans
1 tablespoon chile sauce with garlic
Green onion for garnish, thinly sliced on the bias

To prepare:

Prepare the sauce. Divide the ribs among 2 large baking dishes and brush with half the sauce. Cover the ribs and the remaining sauce separately and refrigerate overnight.

Preheat oven to 375 degrees. Discard the marinade from the ribs and season with salt and pepper. Put the ribs on a roasting pan, add 1 inch of water and cover with foil. Cook in the oven for 2 hours or until fork tender. Allow to cool slightly. Finish by cooking the ribs on the BBQ or grill for about 10 to 15 minutes over low heat until the ribs are smoky and well marked.

In a saucepan, boil the remaining sauce, turn down to a simmer and sauce the ribs just before serving. Garnish with sliced green onion.

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