

# Chef from the Hood Recipes



**Chef:**  
Dan Berman

**Restaurant:**  
Pacific Markets

**Recipe:**  
Szechwan-style Baby Back Ribs!



## Szechwan-style Baby Back Ribs!

Chef Dan Berman's sticky, spicy and sweet baby back ribs will have everyone licking their fingers and maybe even the plates at your next informal gathering. Because the ribs are precooked on the stove top, then quickly finished on the grill, there is no need to wait until summer to enjoy this dish. Most of the ingredients will be found in the produce department, while the Asian pantry items (bottled hoisin sauce, soy sauce, chili paste, etc.) will be found in Pacific Market's Asian foods aisle. Miso (often called miso paste) is made of fermented soy beans and is sold refrigerated in a plastic tub or bag. There are many kinds of miso, and any you choose will work in this recipe. By the way, a tub of miso in your fridge is a great convenience item. (Heat a tablespoon of miso with boiling water; add a few cubes of tofu and perhaps some nori &/or green onion for a quick cup of miso soup.) Be sure to check the side serving ideas for additional ingredients you may want to pick up. Dan's recipe serves four, but since I don't know a soul who wouldn't love eating leftover ribs, I'd double it! (If any ribs are left, just reheat in the microwave.)

### *Ingredients:*

- 1 small bunch cilantro
- 1/2 bunch Italian parsley
- 3 garlic cloves
- 1 piece fresh ginger, 1 inch long, peeled
- 3 quarts chicken stock (Imagine)
- 3 pounds baby back ribs
- 2/3 cup hoisin sauce (Dynasty)
- 2 tablespoons miso (Westbrae)
- 1 tablespoon minced fresh ginger
- 1 tablespoon chopped garlic
- 1 tablespoon sake (see wine dept.)
- 1 tablespoon soy sauce (San J)
- 2 teaspoons honey (Gipson's)
- 2 teaspoons chili garlic sauce (green cap jar with rooster, Viet-Nam)
- parchment paper (If You Care)

**Garnish:** Julienne of cilantro leaves!

### *Side serving ideas:*

steamed rice (Lundberg); sliced cucumbers &/or thin julienne of red & green bell peppers &/or thinly sliced cabbage dressed with seasoned rice wine vinegar & a few drops of sesame oil (House of Tsang) with a sprinkling of toasted sesame seeds &/or green onions; fresh tangerines; pineapple upside down cake; green tea ice cream.

### *To prepare:*

Wash and trim the fresh herbs and prep raw ingredients. (Set aside some of the cilantro for a garnish.) In a food processor with a metal blade, pulse the remaining cilantro, parsley, garlic cloves and peeled piece of ginger together.

Transfer the mixture to a large Dutch oven or stock pot with a heavy bottom. Add the chicken stock and the ribs and bring to a boil. Reduce the heat, cover and simmer for 30 minutes, or until the ribs are tender.

In a mixing bowl, whisk the hoisin sauce, miso, minced ginger, chopped garlic, sake, soy sauce, honey & chili paste together.

Drain the ribs and transfer them to a parchment lined baking sheet. Brush ribs with the sauce and let them cool for one hour. Brush ribs a second time and place on a pre-heated grill or BBQ. Cook the ribs until they turn a deep brown color (about four to five minutes per side.)

Cut the rack into individual ribs and serve warm with the remaining sauce. Garnish with a tablespoon or so of fresh julienne of cilantro.