

Barbecued Spareribs Recipe

Ingredients:

1 rack spareribs (3 to 3½ lb, 12 to 14 ribs)

For the marinade

2 tablespoons oyster sauce

2 tablespoons hoisin sauce

2 tablespoons soy sauce

2 tablespoons dark soy sauce

¼ cup honey

2 tablespoons Chinese cooking wine or gin

½ teaspoon salt

Pinch freshly ground white pepper

Method:

Remove the flap from the rack and any extra fat from the ribs, then with a sharp knife score the rack all over so the meat is tenderized and absorbs the marinade. In a bowl, combine the marinade ingredients. Line a baking pan with foil and lay the rack in the pan. Using your hands, rub the marinade well into the rack. Marinate for at least 4 hours. The ribs may be prepared a day ahead and refrigerated, covered, overnight, but they must be brought to room temperature for cooking. Preheat the broiler for 20 minutes. Place the pan with the ribs in the oven and broil for 30 to 50 minutes. Some boiling water may have to be added to the pan if the sauce begins to evaporate. During the broiling process, baste the ribs several times with the pan sauce and turn the rack over several times as well. To test the rack for doneness, make a cut in the thickest part of the meat with a sharp knife. Remove the ribs from the broiler and allow to cool 5 to 7 minutes. Place on cutting board and cut individual ribs along the meat between the bones. Serve with cooked rice, over which the pan sauce has been spooned.

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