

EASY!



STICKY ASIAN BABY BACK RIBS

Green Onion, Sesame, Asian Glaze

This Sticky Asian Pork Ribs recipe is baked in the oven to melt-in-your-mouth, sticky, sweet, crispy, spicy perfection.



INGREDIENTS

2.25 pounds baby back pork ribs (76405)

BROWN SUGAR RIB RUB

1/2 cup brown sugar (25003)
1/2 teaspoon kosher salt – course (01062)
1/2 teaspoon chipotle chili powder (85112)
1/2 teaspoon smoked paprika (85130)
1/2 teaspoon onion powder (85117)
1/2 teaspoon garlic powder (85105)
1/4 teaspoon cumin (85212)

STICKY ASIAN SAUCE

1/2 cup soy sauce (89632)
1/3 cup brown sugar (25003)
1/4 cup honey (01059)
1 tablespoon rice wine vinegar (89574)
1 tablespoon ginger, fresh grated (57335)
2 teaspoons sesame oil (38165)
2 cloves garlic, finely minced (85311)
1/4 teaspoon crushed red pepper flakes (87103)

DIRECTIONS

- Preheat the oven to 300 degrees Fahrenheit.
- On the back of the rack of ribs, score the white membrane in a one inch diagonal pattern using a sharp knife or completely remove the white membrane.
- Stir the brown sugar rib rub ingredients together in a small bowl. Pat the rub mixture over the front and back of the slab of ribs.
- Place the ribs meat side up on a baking sheet that has been greased or lined with foil or parchment. Cover tightly with foil.
- Bake the covered ribs for 2 – 2.5 hours. Test for tenderness and if the meat is easily pulling away from the bone. Cook for an additional half an hour if needed.
- Place the Sticky Asian Sauce ingredients in a small sauce pan. Bring to a low boil and simmer for 5 minutes. Let the sauce cool to thicken.
- When desired rib tenderness is reached, remove the foil.
- Turn the oven to broil. Brush the ribs with the Sticky Asian Sauce. Broil for 2-3 minutes and then brush with sauce again. Broil an additional 2-3 minutes until the sauce starts to caramelize.
- Garnish with any left over sauce, sesame seeds, and sliced green onions.