

Asian Style Ribs

Ingredients

- 7 lb Baby Back Ribs
- 2 Garlic Bulbs (minced)
- 1/2 c Ginger (minced)
- 4 c Wine (white or rice)
- 1 c Sugar
- 3/4 c Lemon Juice
- 3/4 c Soy Sauce
- 2 T Cornstarch
- 1/4 c Water
- 1/4 t Ground White Pepper
- 1 t Ground Ginger

Instructions

1. Rinse the ribs, remove membrane layer and pat dry then place in roasting pan.
2. Add minced garlic and ginger then pour wine on top of ribs.
3. Cover the pan with foil and place into the refrigerator to marinate overnight.
4. Preheat oven at 350 degrees and bake ribs for about 1-1 1/2 hours or longer. The ribs should be about three quarters of the way done. Poke the ribs with a knife to test and make sure no blood is coming out.
5. To make BBQ sauce add sugar, lemon juice, soy sauce, white pepper and ground ginger into a small pot. Simmer for 10 minutes. In a small bowl mix the cornstarch and water to create a slurry. Pour slurry into sauce and simmer until thickened.

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6. Preheat the grill on medium. Brush the BBQ sauce on the ribs, then grill for 10 minutes or until slightly charred, repeat on the next side. Let ribs rest for 15 minutes before slicing and serving.