

Chinese Spareribs

Ingredients

- 3 lb St. Louis Spareribs (cut into individual ribs)
- 1 T Five Spice Powder
- 1/2 c Hoisin Sauce
- 1/4 c Rice Wine
- 2 T Soy Sauce
- 1/4 c Honey

Instructions

1. Sprinkle five-spice powder evenly over ribs and rub into them until thoroughly and evenly coated. Set ribs aside.
2. In a small bowl combine hoisin, wine, soy sauce, and honey. Pour mixture into a gallon-sized zipper lock bag. Add ribs to bag and mix until evenly coated. Seal bag, transfer to refrigerator, and let ribs marinate at least overnight and up to three nights.
3. When ready to cook, preheat oven to 375°F. Remove ribs from bag, wiping off excess marinade with your fingers, reserve the marinade.
4. Line a rimmed baking sheet with foil, set a wire rack in it, and spread the ribs evenly over the rack. Cover with aluminum foil and roast for 1 hour.

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5. Meanwhile, empty marinade into a small pot. Cook on medium heat for 5 minutes until slightly thickened. Set aside.

6. After 1 hour, remove foil and brush ribs with marinade. Increase oven temperature to 450°F, and continue to roast. At 10 minutes rotate ribs and baste with marinade again. Roast until charred, glazed, and sticky, about 10 more minutes. Let ribs rest for 10 minutes, then serve.