

Chinese Barbecued Ribs

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Ingredients

2 lbs. pork spare ribs – cut in half
1/4 cup soy sauce
1/4 cup hoisin sauce
2 Tbls. honey
2 Tbls. sake OR dry sherry
1 clove garlic – crushed

Directions

Combine all ingredients, except ribs, and spoon over ribs placed in a shallow glass dish; cover and refrigerate at least 2 hours.

Remove ribs from marinade, reserving marinade.

Arrange ribs, meaty side up in a single layer, on a rack, in a broiler pan.

Brush with reserved marinade.

Cover and bake in a 325 degree oven for 1 hour.

Brush ribs with marinade and bake, uncovered, brushing occasionally with marinade, for an additional 45 minutes.