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Chinese style ribs



Ingredients needed:

2 slabs of spare or baby back ribs ½ cup hoisin sauce ½ cup brandy or rum ¼ cup honey 2 tble of granulated sugar ¼ cup soy sauce	2 tble toasted sesame oil 2 tble hot sauce such as Tabasco <i>used teaspoons of crushed red pepper instead</i> 2 tble powdered ginger	4 cloves of crushed garlic 1 tble five spice 2 tble powdered onion 2 tea red food coloring (this is necessary for the authentic color)
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Instructions

- 1) Mix the marinade thoroughly in a bowl.
- 2) Marinate the meat for at least 3 hours in zipper bags. Overnight is better.
- 3) Heat your grill or smoker to about 300F. Just place them on a wire grate over a pan or on a broiler pan. If you are using a gas grill, turn off one or two burners and place the meat over the cool burners. If you are using a charcoal grill, set it up by banking the coals against one side for indirect cooking. Or use or smoker. Smoke for about 60 minutes.
- 4) After about 60 minutes, paint the bone side of the ribs with a coat of the glaze. Cook for 10 minutes, underside up. Turn them over, meat side up. Paint with glaze. Cook another 10 minutes. Remove them, let them sit for 5 minutes, cut them into individual ribs, and serve. I like to sprinkle them with chopped fresh chives. Times will vary. Try the tear method.

The marinade

1/2 cup hoisin sauce
 1/2 cup brandy (or rum or bourbon) *used Captain Morgan's*
 1/4 cup honey
 2 tablespoons of granulated sugar
 1/4 cup soy sauce
 2 tablespoons toasted sesame oil
 2 tablespoons hot sauce such as Tabasco *used teaspoons of
crushed red pepper instead*
 2 tablespoons powdered ginger

4 cloves of crushed garlic
 1 tablespoon five spice powder
 2 tablespoons powdered onion
 2 teaspoons red food coloring (this is necessary for the authentic
color)

Glaze

About 1/4 cup of honey or Char Siu sauce