
BBQ Pork Spareribs with an Asian Twist

Total time: 3 hrs 55 min Yield: 4 Servings

Ingredients

1 tsp paprika
1/2 tsp black pepper (coarse ground)
1/2 tsp ginger (ground)
1 tsp garlic salt
1 tsp dried onion (minced)
1/2 cup ketchup
2 Tbsp hoisin sauce
2 Tbsp sweet chili sauce
2 Tbsp barbecue sauce
1 squirt sriracha hot sauce (optional)
5 lb pork spareribs or baby back ribs
cooking spray

Prep Time: 15 min Cooking Time: 3 hrs 40 min Total Time: 3 hrs 55 min

Instructions

To create a spice rub, place the paprika, black pepper, ginger, garlic salt, dried onion and granulated garlic into a bowl and mix well.

In a separate bowl, prepare a BBQ glaze by combining ketchup, hoisin sauce, sweet chili sauce, BBQ sauce, and sriracha hot sauce (optional) and set aside.

Preheat oven to 425 degrees. Trim ribs of any excess fat then generously rub both sides with spice rub. Prepare a deep rimmed baking pan with cooking spray then fill with water until it reaches a ½ inch from the bottom of the pan.

Carefully place the ribs into the pan, meat side up. Cover tightly with foil and bake for 30 minutes. Then lower the heat to 325 degrees and bake for an additional 2 hours. Uncover, use a food brush to baste the top side of the ribs with BBQ glaze and bake for an additional 15 minutes,

uncovered, to set the glaze. Remove from the oven, let sit for 10 minutes and then enjoy!

Recipe brought to you by:

Chef Michi Holland