
Pineapple Grilled Baby Back Ribs

Total time: 1 hr 25 min Yield: 4 servings

Ingredients

3 lb baby back pork ribs
3 qt water
3 Tbsp garlic salt
1 Tbsp Chinese five spice
1 Tbsp + 1 tsp. Sriracha
1 head garlic (cut in half)
1 knob ginger root (sliced thin)
1/2 cup pineapple juice concentrate
8 1/2 oz hoisin sauce
1 tsp garlic (minced)
1 tsp ginger (minced)
1 Tbsp cilantro (chopped)
1 Tbsp Thai basil (chopped)

Prep Time: 55 min Cooking Time: 30 min Total Time: 1 hr 25 min

Instructions

In a large stock pot, add ribs, water, garlic salt, Chinese five spice, 1 tbsp. Sriracha, ½ head of garlic and sliced ginger root. Bring to a boil and simmer until ribs are tender but not falling off the bone, about 45 to 55 minutes.

While ribs are cooking, make the barbeque sauce by placing the pineapple juice concentrate, hoisin sauce, 1 tsp. Sriracha, minced garlic, minced ginger, cilantro and Thai basil into a bowl and mix together well.

Preheat your BBQ. Once the ribs are tender, remove them from the cooking liquid and pat dry with paper towels. Brush both sides of the ribs with a layer of barbeque sauce.

Grill ribs for about 10 minutes or until nicely caramelized on each side, turning occasionally and brushing ribs generously with barbecue sauce. Serve ribs as whole racks, or cut individually and pile high on a platter to serve family-style or as a tasty pupu.

Recipe brought to you by:

Chef Ryan Covert