
Sweet & Sticky Pork Back Ribs

Total time: 49 hrs 30 min Yield: 10 servings

Ingredients

4-5 lb pork ribs
3/4 cup soy sauce
3/4 cup orange marmalade
1/2 cup pineapple juice
1/4 cup honey
1 1/2 Tbsp garlic (minced)
2 Tbsp ginger (minced)
1 Tbsp lemon juice
2 tsp rosemary (chopped)
1 tsp salt
1/4 tsp pepper

Prep Time: 48 hrs Cooking Time: 1 hr 30 min Total Time: 49 hrs 30 min

Instructions

Wash and dry the ribs and divide into 2 large ziptop bags.

In a small bowl, combine the soy sauce, marmalade, pineapple juice, honey, garlic, ginger, lemon juice, rosemary, salt and pepper. Pour equal amounts of marinade into each bag of ribs. Chill and marinate for 1 to 2 days.

Preheat oven to 350°F. Line a 13" x 18" sheet pan with foil and top with a metal rack or line the pan with parchment and place the ribs directly on the paper.

Remove the ribs from the marinade and arrange in a single layer. Bake for 1½ hours or until the meat pulls away from the bone, basting with marinade every 20 minutes. Enjoy with your favorite side dishes and an ice-cold beer!

Recipe brought to you by:

Chef Elden Rodrigues