
Grilled Char Siu Baby Back Ribs

Total time: 1 hr 30 min Yield: 4 servings

Ingredients

1 pieces fresh ginger (about 3" long, thinly sliced)
1 cup shoyu (soy sauce)
1 cup sugar
1 cup water
2 Tbsp hoisin sauce
1 tsp Chinese five spice
1 tsp red food coloring (optional, for classic color)
1 rack baby back pork ribs (cut in half)

Prep Time: 1 hr 15 min Cooking Time: 15 min Total Time: 1 hr 30 min

Instructions

In a large (2-gallon) zip-top bag, combine the sliced ginger, shoyu, sugar, water, hoisin sauce, Chinese five spice and red food coloring. Seal the bag and shake it well for about ten seconds to mix the marinade. Open the bag, add the ribs, squeeze out as much air as possible, seal again and refrigerate for at least two hours or up to three days to marinate.

When ready to cook, remove the ribs from the marinade, reserving the liquid. Place the ribs on a grill and grill for five minutes on each side. If desired, baste the ribs once or twice during grilling with the reserved marinade for extra flavor.

Tip: These ribs are delicious straight off the bone, but for a fun twist, shred the meat and serve it in soft tortillas or bao buns with green onions and a drizzle of hoisin sauce. Perfect for a casual gathering!

Recipe brought to you by:

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