

Chinese Spareribs

Prep Time: 5 Minutes Cook Time: 40 Minutes Ready In: 45 Minutes

Servings: 6

Ingredients:

1/4 cup and 2 tablespoons hoisin sauce
2 tablespoons ketchup
2 tablespoons honey
2 tablespoons soy sauce
2 tablespoons sake
2 teaspoons rice vinegar
2 teaspoons lemon juice
2 teaspoons grated fresh ginger
1 teaspoon grated fresh garlic
1/2 teaspoon Chinese five-spice powder
2 pounds pork spareribs



Directions:

1. In a shallow glass dish, mix together the hoisin sauce, ketchup, honey, soy sauce, sake, rice vinegar, lemon juice, ginger, garlic and five-spice powder. Place the ribs in the dish, and turn to coat. Cover and marinate in the refrigerator for 2 hours, or as long as overnight.
2. Preheat the oven to 325F. Fill a broiler tray with enough water to cover the bottom. Place the grate or rack over the tray. Arrange the ribs on the grate.
3. Place the broiler rack in the center of the oven. Cook for 40 minutes, turning and brushing with the marinade every 10 minutes. Let the marinade cook on for the final 10 minutes to make a glaze. Discard any remaining marinade.