

Rocco's Rocking Rack of Ribs



Baby back pork ribs marinated in a mixture of honey, soy sauce, garlic, mustard and vinegar and baked until they are fall~apart tender

Serves 4

3 1/2 pounds baby back ribs, cut into 2~3
rib sections

1/4t salt

1/2c honey

1/3c hoisin sauce

1/2c soy sauce

2T Dijon mustard

2 garlic cloves, finely minced

1/4c apple cider vinegar

In large pot of salted boiling water, simmer ribs for 35 minutes. Drain well. This will remove most of the fat from the ribs. On cutting board, mash together salt and garlic to make a garlic paste. In a large bowl, whisk together honey, soy sauce, garlic paste, hoisin sauce, Dijon and vinegar.

Place ribs in large zip~lock bag, add marinade and refrigerate at least overnight.

When ready to cook, preheat oven to 350. Remove ribs from marinade and bake 60~90 minutes, basting every 15 minutes. Baste again and broil under preheated broiler 4" from heat for 3 minutes. Turn the ribs with tongs, baste again, and broil for 2~3 minutes or until they are browned and well glazed.

Prepare Ahead Tip

Ribs can be baked, cooled and stored in refrigerator for 24 hours. Bring to room temperature and broil as directed.