



Chinese BBQ Spare Ribs

Ingredients

2 pounds Cheshire Heritage Farms pork spare ribs, cut into individual ribs

1/2 cup of hoisin sauce

1/4 cup of soy sauce

1/4 cup of honey

3 tablespoons of Chinese rice wine or dry sherry

3 cloves of garlic, minced

1 teaspoon of Chinese five-spice powder

Salt and pepper to taste



Directions

1. Preheat your oven to 350°F (175°C).
2. In a mixing bowl, combine the hoisin sauce, soy sauce, honey, rice wine, garlic, five-spice powder, salt, and pepper. Stir until well blended.
3. Coat the spare ribs with the marinade mixture, making sure they are fully covered. Let the ribs marinate in the mixture for at least 30 minutes or up to overnight.
4. Place the marinated ribs in a roasting pan, bone side down, and pour any remaining marinade on top of the ribs.
5. Roast the ribs in the oven for 45 minutes to an hour, or until the meat is tender and the edges are slightly charred. Turn the ribs over halfway through cooking.
6. Remove the ribs from the oven and let them rest for a few minutes. Cut the ribs into individual pieces and serve hot.