

## Korean Style BBQ Ribs



### Ingredients

2 slabs baby back pork ribs

Dry Rub: 2 tablespoons Kosher Salt, 1 teaspoon each of Chinese 5-Spice, Garlic Powder & Onion Powder, & a  $\frac{1}{4}$  teaspoon of ground black pepper

BBQ Sauce:

2 cups Hoisin Sauce

$\frac{1}{2}$  cup rice vinegar

$\frac{1}{4}$  cup Gochujang Sauce

$\frac{1}{4}$  cup Toasted Sesame Oil

$\frac{1}{4}$  cup Tamari or Coconut Aminos

2 tablespoons fresh grated ginger

1 20 oz. can crushed pineapple

Garnish: 1 bunch scallions, 1 bunch Cilantro leaves, & a sprinkle of sesame seeds

### Preparations

Combine dry rub ingredients and sprinkle ribs evenly, rub it in and refrigerate for at least an hour or as long as overnight.

Mix all sauce ingredients in a bowl, whisk until combined.

Preheat oven to 300 degrees. Place ribs in a roasting pan with a  $\frac{1}{2}$  inch of water in the bottom, cover with lid or foil, roast 1  $\frac{1}{2}$  - 2 hours. Ribs should be starting to cook but not fall off the bone tender, yet. Take out of oven and brush with a generous amount of sauce and put back in oven uncovered for another hour or until ribs are fork tender. Baste with sauce as needed during last hour of cooking to get a good glaze on them.

Complete the meal: Make 2 cups of Jasmine Rice, according to package directions. Cut 2 bunches of fresh Broccoli into florets. Bring 2 qts of salted water to a boil. Cook Broccoli in boiling water for 2-3 minutes.

Garnish ribs with sliced scallions, cilantro & toasted sesame seeds.