

Asian-Style Pork Ribs

Serves 6 - 8

Adapted from Andrew Carmellini of Locanda Verde, New York

For the ribs

- 4 Tb Chinese five-spice powder
- 2 tsp chipotle chile powder
- 1 tsp garlic powder
- 1 tsp kosher salt
- 2 full racks St. Louis ribs (i.e. with brisket bone, cartilage, and rib tips removed)

For the sauce

- 2/3 cup hoisin sauce
- 2/3 cup ketchup
- 2/3 cup rice vinegar
- 4 Tb black bean sauce
- 4 Tb water

For garnish

- 6 scallions, thinly sliced
- 2 Tb sesame seeds

8 hours before you want to eat – season the ribs – combine five-spice powder, chipotle powder, garlic powder, and salt in a small bowl. Rub onto all sides of the ribs. Place ribs on an aluminum-foil-covered cooking sheet and put (uncovered) into refrigerator.

5 hours, 45 minutes before you want to eat – preheat the oven to 250 degrees. Cover the ribs tightly with foil and make a small vent on top. Place in 250 degree oven and bake for 3 hours. Reduce heat to 225 and bake another 2 hours or until meat is very tender.

While the ribs are cooking, make the sauce by whisking all ingredients together in a bowl.

25 minutes before you want to eat – Remove ribs from oven, remove foil from ribs, and place ribs on baking sheet. Pour any juices from the meat into the bowl with the sauce and stir to combine. Brush the ribs with the sauce on all sides.

20 minutes before you want to eat – turn the oven up to 400. Once it is heated, place the ribs in the oven until the sauce begins to caramelize – about 5 – 10 minutes. Remove from oven, brush on a little more sauce, sprinkle with the scallions and sesame seeds, cut into individual ribs, and serve.