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Ari's Hoisin-Glazed Ribs



Ari's Hoisin-Glazed ribs Photo Susie Iventosch

INGREDIENTS

4-5 pounds baby back pork ribs (approximately four six-rack ribs)

1-2 teaspoons Chinese five spice

Marinade-Basting Sauce

1/3 cup Hoisin sauce

1/3 cup dry sherry

1/3 cup honey

1/3 cup Thai sweet chili sauce

1/4 cup soy sauce

1-2 tablespoons sesame oil

2 cloves garlic, minced

1 tablespoon fresh ginger, minced

DIRECTIONS

Place ribs in a large plastic container with a tight-fitting lid. Rub Chinese five spice on ribs, top and bottom. Mix marinade ingredients and divide in two, reserve one half for basting and spread the other half over ribs, coating on all sides. Leave meat-side down and marinate several hours or overnight.

Oven-baking Ribs

When ready to cook, preheat oven to 400F and place ribs meat side-down in baking dish. Cover tightly with foil and bake for about 30 minutes or just until tender. Remove foil and turn ribs to face meat-side up at this point. Baste with extra marinade. Reduce heat to 350F and continue to bake, uncovered for about 30-35 minutes, or until cooked through. Baste occasionally with juices from the pan and extra sauce, as needed.

Grilling Ribs

If you prefer to grill the ribs on the barbecue, remove them from the marinade and grill them directly over medium heat for 5-10 minutes, until lightly browned. At this point, wrap the ribs in a double layer of foil, adding about 1/4 cup water and 1/3 cup basting sauce before sealing foil. Continue to cook for about 1 to 1 1/2 hours, using the indirect method on the grill, allowing the ribs to steam in their own juices. When finished cooking and tender, remove foil, discard any fat, baste the ribs with reserved marinade and throw the ribs back on the grill for just a few minutes to complete browning. Makes 4 good-sized servings.

Asian Green Beans

INGREDIENTS

2 pounds green beans, ends trimmed and cut in

2-inch lengths

2 tablespoon canola oil (divided)

4 teaspoons sesame oil (divided)

2 cloves fresh garlic, minced

3 shallots, chopped

1 teaspoon fresh minced ginger

1/4 cup prepared teriyaki sauce

1/4 cup cooking sake or rice wine

1/3 cup toasted, sliced almonds

DIRECTIONS

In a wok or large skillet, add 1 tablespoon olive oil and 2 teaspoons sesame oil. Add beans and sauté over medium-high heat until slightly browned, but al dente. Remove from wok.

To the same wok (or pan) add the remaining olive and sesame oils along with the garlic, ginger and shallots. Sauté until garlic and shallots are cooked and just beginning to brown. Add the teriyaki sauce and rice wine and cook until slightly reduced, scraping up any bits of garlic or shallot from bottom of pan. Return beans to pan and cook just until heated through, tossing well to coat with sauce. Garnish with a sprinkling of almonds when serving.



Reach the reporter at: info@lamorindaweekly.com

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