

Sticky Grilled Pork Ribs

Serves: 4 - 6

Total Time: 9 hours

Ingredients

ribs-

2 1/2 - 3 lbs pork ribs

1/4 cup white vinegar

salt

sauce-

1 tablespoon hoisin sauce

1/2 cup soy sauce

1/2 cup dark brown sugar

1/2 cup ketchup

1/4 cup lemon juice

3 tablespoons honey

1 tablespoon ginger, minced

3 garlic cloves, minced

Directions

To trim the membrane from the back of each rack, run a small, sharp knife between the membrane and each rib and snip off as much of the membrane as possible.

In a medium bowl, combine the hoisin sauce, soy sauce, brown sugar, ketchup, lemon juice, honey, ginger and garlic and whisk to combine. Place the ribs in a ziplock bag and pour in the marinade. Marinate for 4-6 hours, turning occasionally to mix.

After marinating, remove the ribs from the bag and reserve the marinade. Preheat the oven to 300°F. Wrap the ribs in foil and place them in the oven for 45 minutes.

After 45 minutes move the ribs to the grill. Heat one side of the grill to medium heat, between 325° - 350°F and be sure to leave the other side unlit. Place the slabs of ribs over the unlit side of the grill, cover the grill and cook for approximately two hours. Make sure not to check the ribs in the first 30 minutes, opening the grill too many times can cause them to dry out! After two hours, use a fork to make sure that the ribs pull off the bone easily. If so, they are done!

While the ribs are on the grill, take the reserved marinade and add it to a saucepan, bring to a boil and then reduce heat and let thicken.

Remove ribs from the grill and let them rest 10-15 minutes. After 15 minutes, drizzle with sauce and serve!