

# Chinese-Style Ribslets



## Ingredients

### Ribs:

4-5 lb / 2-2 ½ kg pork spare ribs, trimmed of excess fat  
Salt and ground black pepper  
¼ cup / 50 mL Chinese five-spice powder  
1 Tbsp / 15 mL sesame seeds for garnish  
Diagonally sliced green onion for garnish

### Glaze:

1 cup / 250 mL sodium-reduced soy sauce  
¾ cup / 175 mL fresh grapefruit juice  
¼ cup / 50 mL hoisin sauce  
3 Tbsp / 45 mL unseasoned rice vinegar  
2 Tbsp / 30 mL tomato ketchup  
1 Tbsp / 15 mL honey  
1 tsp / 5 mL Sriracha sauce  
2 cloves garlic, minced  
2 tsp / 10 mL grated ginger root

## Directions

1. Left and peel membrane from the back of each rack of ribs.
2. Season both sides of ribs with salt and pepper. Then sprinkle evenly with Chinese five-spice powder.
3. Preheat oven to 300°F. Arrange ribs in single layer on parchment-lined baking sheet and roast for two hours, turning once or twice.
4. Meanwhile, in large saucepan over medium heat, combine soy sauce, grapefruit juice, hoisin sauce, vinegar, ketchup, honey and Sriracha sauce.
5. Add garlic and ginger. Stir to combine.
6. Bring sauce to a slow simmer, stirring often. Cook until thickened, about 30 minutes.
7. Reserve about half of the glaze. During the last 30 minutes of roasting, baste ribs with glaze. Cook 10 minutes, turn and repeat. Glaze ribs again and put them under the broiler for about 5

- minutes. If ribs are getting too dark, cover loosely with foil.
8. Remove ribs from oven and let cool slightly, about 5 minutes.
  9. Slice ribs into single servings of 2-3 bones.
  10. Arrange riblets on platter. Garnish with sesame seeds and green onion.

## **Additional Info**

- **Cut:** Ribs
- **Prep Time (Minutes):** 15
- **Cook Time (Minutes):** 30
- **Number of Servings:** 4