

SPOTLIGHT RECIPE



Dim Sum-Style Chinese Spareribs

- Toss the ribs with the 5-spice powder and the black pepper.
- Mix the remaining ingredients in a bowl. Add the individual ribs and the marinade to a Ziploc bag and seal. Marinate for 24 to 72 hours.
- Heat the oven to 375 F. Place the ribs on a sheet tray with a wire rack and cover with aluminum foil. Roast for 1 hour.
- Increase the oven temperature to 450 F. Baste the ribs with the marinade and roast for 20 more minutes uncovered, and then serve.

Ingredients

Makes 6 to 8 servings

- 1 rack St. Louis Style-ribs, cut into individual ribs
- 1 tablespoon 5-spice powder
- 2 teaspoons black pepper
- 2/3 cup hoisin sauce
- 1/4 cup Shaoxing wine or dry sherry
- 1 ounce soy sauce
- 1/4 cup honey

