



Chinese-Style Barbecued Spareribs

WHY THIS RECIPE WORKS

Chinese-style barbecued ribs are usually marinated for several hours and then slow-roasted and basted repeatedly to build up a thick crust. We skipped both of those time-consuming steps and instead braised the ribs, cut into individual pieces to speed cooking and create more surface area, in a highly seasoned liquid, which helped the flavor penetrate thoroughly and quickly. Then we strained, defatted, and reduced the braising liquid to make a full-bodied glaze in which we tossed the ribs before roasting them on a rack in a hot oven to color and crisp their exteriors.

INGREDIENTS	INSTRUCTIONS	SERVES 6 TO 8 AS AN APPETIZER OR 4 TO 6 AS A MAIN COURSE
<div><div>1</div><div>(6-inch) piece fresh ginger, peeled and sliced thin</div></div> <div><div>8</div><div>garlic cloves, peeled</div></div> <div><div>1</div><div>cup honey</div></div> <div><div><div>3</div><div>4</div></div><div>cup hoisin sauce</div></div> <div><div><div>3</div><div>4</div></div><div>cup soy sauce</div></div> <div><div><div>1</div><div>2</div></div><div>cup Chinese rice wine or dry sherry</div></div> <div><div>2</div><div>teaspoons five-spice powder</div></div>	<div>It's not necessary to remove the membrane on the bone side of the ribs. These ribs are chewier than American-style ribs; if you prefer them more tender, cook them for an additional 15 minutes in step 1. Adding water to the baking sheet during roasting helps prevent smoking. Serve the ribs alone as an appetizer or with vegetables and rice as a main course. You can serve the first batch immediately or tent them with foil to keep them warm.</div> <div><div>1.</div><div>Pulse ginger and garlic in food processor until finely chopped, 10 to 12 pulses, scraping down sides of bowl as needed. Transfer ginger-garlic mixture to Dutch oven. Add honey; hoisin; soy sauce; $\frac{1}{2}$ cup water; rice wine; five-spice</div></div>	

- 1** teaspoon red food coloring (optional)
- 1** teaspoon ground white pepper
- 5 - 6** pounds pork spareribs (2 racks, 2 1/2- to 3-pounds each), preferably St. Louis-style, cut into individual ribs
- 2** tablespoons toasted sesame oil

powder; food coloring, if using; and pepper and whisk until combined. Add ribs and stir to coat (ribs will not be fully submerged). Bring to simmer over high heat, then reduce heat to low, cover, and cook for 1¼ hours, stirring occasionally.

2. Adjust oven rack to middle position and heat oven to 425 degrees. Using tongs, transfer ribs to large bowl. Strain braising liquid through fine-mesh strainer set over large container, pressing on solids to extract as much liquid as possible; discard solids. Let cooking liquid settle for 10 minutes. Using wide, shallow spoon, skim fat from surface and discard.

3. Return braising liquid to pot and add sesame oil. Bring to boil over high heat and cook until syrupy and reduced to 2½ cups, 16 to 20 minutes.

4. Set wire rack in aluminum foil-lined rimmed baking sheet and pour ½ cup water into sheet. Transfer half of ribs to pot with braising liquid and toss to coat. Arrange ribs, bone sides up, on prepared rack, letting excess glaze drip off. Roast until edges of ribs start to caramelize, 5 to 7 minutes. Flip ribs and continue to roast until second side starts to caramelize, 5 to 7 minutes longer. Transfer ribs to serving platter; repeat process with remaining ribs. Serve.

TO MAKE AHEAD: At end of step 3, refrigerate ribs and glaze separately, covered, for up to 2 days. When ready to serve, bring glaze and half of ribs to simmer in Dutch oven over medium heat, then proceed with step 4. Repeat with remaining ribs.

Flavor-Packed Indoor Ribs in 2 Hours

American barbecued ribs require you to spend the better part of a day tending a live fire. Our version of the Chinese

approach uses the oven and takes 2 hours from start to finish.



Cut Rack into Ribs: Individual ribs have more surface area than an uncut rack, which means each one is exposed to heat and to the marinade on all sides. (It's not necessary to remove the rack's membrane before slicing.)



Braise in Marinade: Moist heat quickly tenderizes the meat and accelerates the penetration of flavorful compounds (such as salt and glutamates), so the cooking time doesn't need to be long for the flavors to soak in.



Roast in Hot Oven: Just 15 minutes in a hot oven dries the ribs' exteriors so that the glaze can set and caramelize.