

BBQ Baby Back Ribs Korean

Each marinade is for 2 whole slabs (5-7 lbs) of baby back ribs.

Sweet and Savory Marinade

1/2 cup soy sauce
2/3 cup water
1/4 cup rice wine (or mirin)
2 tablespoons sesame oil
4 tablespoons honey
3 tablespoons brown sugar (preferably dark brown)
3 tablespoons minced garlic
2 tablespoons grated ginger
1/2 medium onion, grated
1/2 medium sweet apple (Fuji, Gala, or Golden Delicious), grated
1/2 teaspoon black pepper

Spicy Marinade

2/3 cup Korean red/hot pepper paste
1/4 cup soy sauce
1/4 cup rice wine (or mirin)
2 tablespoons sesame oil
4 tablespoons honey
2 tablespoons brown sugar (preferably dark brown)
3 tablespoons minced garlic
2 tablespoons grated ginger
1/2 medium onion, grated
1/2 medium sweet apple (Fuji, Gala, or Golden Delicious), grated
1/2 teaspoon black pepper

Prepare the ingredients for the marinade you have chosen to make. Mix all of the ingredients well.

Cut each slab of the ribs into two pieces for easier handling. Rinse the ribs and drain. Coat the ribs well with the marinade, and marinate them for at least six hours (preferable overnight). Turn them over once after half of the marinating time has passed.

Preheat the oven to 325 degrees F. Line a baking sheet with aluminum foil. Arrange the ribs, meat side down, on a baking sheet. cover the baking sheet tightly with aluminum foil. Bake them for 1.5 hours. (You can bake them 30 additional minutes if you want fall off the bones tenderness). Remove the foil cover.

At this point, you can finish off the ribs by one of the following two steps:

1. Change the oven setting to broil and preheat for a few minutes. Then broil the ribs for 4-6 minutes on each side, or until the ribs are slightly charred, and the sauce is caramelized. Baste the ribs with the sauce while broiling.

2. Preheat the grill and grill the ribs over medium heat for 5-8 minutes on each side, or until the ribs are slightly charred and the sauce is caramelized. Baste the ribs with the sauce while grilling.