

Chinese Cooking Y.Lo Style

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Easy, Fast and Tasty

COLA HOISIN BABY BACK RIBS
LEVEL: MEDIUM

Cola Hoisin Baby Back Ribs

Prep Time: 20 mins

Cook Time: 1 hour 30 minutes

Serve 2-3

2 lb of Baby Back Ribs (Do not cut)

1/2 tbsp of sesame seeds

To make Marinade

1 Can of Cola

3 tbsp Dark Soy (Can substitute with additional 2 tbsp Light Soy)

2 tbsp Light Soy

4 Cloves (Whole)

3 Anise (Whole)

1 tsp White Pepper (Whole)

2 tbsp Chopped Garlic

3 tbsp Hoisin Sauce

1 tsp of Red Pepper Flakes

2 tbsp White Wine Vinegar

1. Put marinade ingredients in a 9" Baking Pan. Place Ribs in Pan to marinate for 45 minutes up to 24 hours (Turn occasionally) .

2. Preheat Oven at 300F. Bake Marinated Ribs with Marinade in Pan uncovered for 1 hour 30 minutes until tender. OR To Grill outdoor: Preheat Grill at low heat. Place ribs in grill covered and slow cook for 1 hour 30 minutes until tender. Braise Ribs with Marinade every 15 minutes. Reduce Marinade in a small sauce pan in low heat until thickened for about 10 minutes.

3. When Ribs are tender, remove from heat and rest in room temperature for 5 minutes and Slice into links. Brush gravy from pan onto ribs and place remaining sauce into bowl for extra dipping sauce. Sprinkle sesame seeds on top of ribs and serve.

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