

Baby Back Ribs with Spicy Peanut Butter Slather

Carolyn's
Internet
Cookbook

Oh my, is this ever delicious!

Author: Hugh Carpenter, "Hot Barbecue"



You can make these in the oven also - if so, bake at 250° or 275° (low and slow) for about 90 minutes. It's very difficult to remove the membrane. Sometimes i've just not been able to accomplish the tedious task, so I usually poke some holes in the membrane but not enough that the rib section might fall apart.

Servings: 4

Preparation Time: 30 minutes

Start to Finish Time: 2 hours

1. Prepare the marinade by combining all ingredients in a blender and whiz until smooth. Makes 2 1/2 cups.
2. Remove the membrane from the back of the ribs. Ideally, ask your butcher to do it for you. Alternately, use a small paring knife and gently nick the membrane, then grab it quickly with your fingers and gently pull it off completely. This allows the marinade to penetrate the meat. If you don't remove the membrane, absolutely none of the marinade will reach the back side of the ribs. Sometimes a paper towel will help you to grab the membrane.
3. Place the ribs in the sauce. You may use a large plastic bag or shallow metal tray. Allow to sit for at least 15 minutes, but no more than 8 hours.
4. Preheat the grill to medium - 400-425°. Place ribs on the grill, away from direct heat source (flame or gas), then reduce heat to about 300° and allow to cook slowly for about an hour, maybe longer. Ribs are done when you look at the end of the bones and the meat has begun to shrink away from the bone. Remove from grill, turn up on edge and slice off one rib to check for doneness. Cut each rib the same way and serve immediately.

1 pound pork backribs
1/2 cup chunky peanut butter
1/2 cup dry sherry
1/2 cup hoisin sauce
1/4 cup soy sauce
1/4 cup honey
2 tablespoons dark sesame oil
2 tablespoons chili sauce, hot, Vietnamese
6 whole garlic clove, minced
1/4 cup fresh ginger, finely minced
1 tablespoon grated lime rind
1/4 cup green onion, minced
1/4 cup fresh cilantro, minced

Serving Ideas: Serve with cold salads or a cold vegetable.

Per Serving (excluding unknown items): 643
Calories; 41g Fat (58.2% calories from fat);
22g Protein; 44g Carbohydrate; 4g Dietary
Fiber; 58mg Cholesterol; 1764mg Sodium.
Exchanges: 1/2 Grain(Starch); 2 1/2 Lean
Meat; 1 Vegetable; 0 Fruit; 7 Fat; 2 Other
Carbohydrates.