



Grilled Ribs with Plum-BBQ Sauce

Prep: 20 minutes plus marinating

Grill: 1½ hours • Serves: 6

Ribs

- 2 garlic cloves, minced
- ¼ cup soy sauce
- 2 tablespoons sesame oil
- 2 teaspoons chili garlic sauce
- 2 teaspoons kosher salt
- 1 teaspoon grated fresh ginger
- ½ teaspoon ground cloves
- ½ teaspoon ground mustard
- 2 racks St. Louis pork ribs (about 2 pounds each), membranes removed (see Chef Tip)

Plum-BBQ Sauce

- 4 ripe plums, cut in half, pits removed
- 1½ cups hoisin sauce
- ½ cup sliced green onions plus additional for garnish (optional)
- ¼ cup rice vinegar
- ¼ cup soy sauce
- 2 tablespoons Essential Everyday® ketchup
- 1 teaspoon sesame oil

1. Prepare Ribs: In small bowl, combine garlic, soy sauce, sesame oil, chili garlic sauce, salt, ginger, cloves and mustard. Rub mixture over ribs; cover and refrigerate at least 2 hours or overnight.

2. Preheat outdoor grill with all the burners on high. Once preheated, turn off 1 of the burners for a 2-burner grill, or center burner for a 3-burner grill. Reduce remaining burners to medium low. Place ribs over unlit part of the grill; cover and cook 1½ to 2 hours or until meat easily pulls away from bone, turning every 20 minutes.

3. Meanwhile, prepare Plum-BBQ Sauce: Place plums over lit part of grill; cook 10 minutes, turning once halfway through cooking. Remove plums from grill; let cool and cut into ½-inch pieces.

4. In small saucepot, heat hoisin, onions, vinegar, soy sauce, ketchup, sesame oil and plums to simmering over medium heat; simmer for 20 minutes. Makes about 4 cups.

5. Turn all burners to medium-high heat. Brush ribs with sauce; turn and cook 2 minutes. Brush ribs with sauce; turn and cook an additional 2 minutes. Serve ribs with remaining sauce garnish with onions, if desired.

Approximate nutritional values per serving:

*845 Calories, 50g Fat (18g Saturated), 189mg Cholesterol,
3091mg Sodium, 37g Carbohydrates, 3g Fiber, 49g Protein*

chef tip

Removing the thin, papery membrane on the underside of the ribs prior to applying a marinade allows a rub or marinade to penetrate the meat. To remove membrane from ribs, turn the ribs bone-side-up. With a sharp paring knife, carefully lift up the edge of the membrane from a corner of the slab. Work your fingers between the membrane and ribs to loosen. Grab the membrane with a paper towel and pull across the slab to remove.