

Asian-Glazed Spare Ribs

Recipe By *Brynie Greisman*



Cooking and Prep:  3
h 15 m

Serves:  8

Contains:  

Preference: Meat

Difficulty: Medium

Diet: Low Carb

Source: Family Table by

Mishpacha Magazine

Cuisines: Asian

This dish would not shame the most reputable Asian restaurant! I gave it to YS, a noted connoisseur on Asian food, and he said they were the most delicious ribs he ever ate. I humbly agree with him! Thanks, Rikki M.

Ingredients (15)

Main ingredients

- 2 and 1/4 pounds (1 kilogram) spare ribs or short ribs
- salt and pepper, to taste
- Montreal steak seasoning (*optional*)
- 2 tablespoons **Bartenura Olive Oil**
- 1 and 1/2 cups minced onion

- 1 teaspoon grated fresh ginger or 1 cube **Dorot Gardens Frozen Ginger**
- 2 teaspoons cornstarch
- 1/2 cup hoisin sauce
- 4 cups water
- 1 and 1/2 tablespoons garlic chili sauce (or regular chili sauce with a generous sprinkle of garlic powder)
- 1 teaspoon liquid smoke
- 1 tablespoon **Gefen Honey**
- 2 tablespoons rice vinegar
- chopped scallion and/or sesame seeds, for garnish

Sommelier Suggests

- Psagot Sinai**
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Start Cooking

Make the Meat

Serves 8–9 (much more if serving as a second-choice main dish)

1. Season spare ribs generously with salt and pepper on all sides, and Montreal steak seasoning, if desired. In a large pot or Dutch oven, heat olive oil until smoking hot. Sear ribs on all sides until golden brown. Remove ribs from pot and set aside.
2. Turn heat down to medium (if necessary spray pot with oil spray) and add minced onion. Cook seven minutes. Add in ginger and cook another two minutes. Add in cornstarch and mix; cook for one minute. Now add hoisin sauce, water, chili sauce, liquid smoke, honey, and rice vinegar. Whisk together until smooth.
3. Return spare ribs to the pot and bring to a boil. Reduce heat to simmer. Cover pot and cook for two and a half hours. After two and a half hours, remove lid and cook over medium heat for another 30 minutes, if desired, to reduce sauce. Taste and season with salt and pepper if necessary. (If serving the next day, remove some of the fat that rises to the top before

reheating.) Garnish with chopped scallions and/or sesame seeds before serving.

Note:

I tested this recipe using dried ginger as well. It's like comparing apples and pizza! Don't compromise on quality ingredients in this recipe.

Tip:

If reheating before Yom Tov, place on blech or hot plate and not in oven, as it will dry out if warmed for too long.

Credits

Spare ribs in photo are compliments of Matam Chofetz Chaim of Jerusalem.