



## **HOISIN BBQ RIBS**

Recipe by: Chef David Rose

Ingredients:

-2 full racks baby back ribs

-Chinese 5 spice BBQ [dry rub](#) (\*see recipe below)

-Hoisin BBQ sauce (\*see recipe below)

-2 cups apple juice

\*optional finishing garnishes: crushed [almonds](#) or crushed peanuts, chopped green onions, thinly sliced Fresno chili peppers.

### ***5 spice BBQ dry rub:***

-3 cups brown sugar

-1/2 cup kosher salt

-1/4 C cup black pepper

-3 tablespoons paprika

-1 tablespoon garlic powder

-1 tablespoon onion powder

-3 tablespoons Chinese 5 spice

Recipe:

1.) Put all dry ingredients into medium mixing bowl, and whisk until well incorporated. Wrap bowl in plastic wrap, or store in ziplock bag for later use and to keep fresh.

### ***Hoisin BBQ sauce***

-one 20 oz bottle of hoisin sauce

-1 cup sweet chili sauce

-1/4 cup seasoned rice vinegar

-1/2 brown sugar

- 2 tablespoons honey
- 1 tablespoon Worcestershire sauce
- 1 tablespoon teriyaki marinade
- 2 cloves fresh minced garlic
- 1 teaspoon fresh grated ginger
- 1 teaspoon sesame oil

Recipe:

- 1.) Place all ingredients and whisk together in a medium sized sauce pan.
- 2.) Place sauce pan on oven top on high heat until Hoisin [BBQ sauce](#) comes to a boil.
- 3.) Reduce heat to a low, and simmer 3-4 mins.
- 4.) Remove sauce pan from heat, and allow Hoisin BBQ to cool until room temperature.

### **HOISIN BBQ RIBS RECIPE:**

- 1.) Take baby back ribs out of the fridge and allow to come to room temperature, about 30 mins.
- 2.) While ribs are coming up to room temperature, prepare your Big Green Egg/smoker for indirect grilling at 275 degrees. At this point feel free to add a heaping hand full of soaked apple wood chips to the charcoal, to add an additional smoky flavor to the ribs. (\*Wood chips/chunks, should be soaked a minimum of 30 mins in water, to ensure slow burning)
- 3.) Remove membrane from the back of the ribs, with a knife, and pull away from ribs with a paper towel, for easier removal, discard.
- 4.) Season both sides of the ribs liberally with Chinese 5 spice BBQ dry rub, and place meaty side of ribs up first in Big Green Egg/smoker. Place aluminum pan under ribs, to catch drippings.
- 5.) For these ribs we will be using the "2-2-1" method. 2 hours ribs grilled uncovered, 2 hours ribs wrapped in aluminum foil, last 1 hour ribs grilled uncovered again.
- 6.) First 2 hours... Grill first hour ribs meaty side up, flip ribs meaty side down for second hour.
- 7.) Second 2 hours... Prepare a double layer of aluminum foil, big enough to wrap each half rack. Crimp sides of aluminum foil up, and pour a 1/2 cup of apple juice in the bottom. Place a half rack in each piece of aluminum foil. Fold aluminum foil over and wrap loosely, around the ribs. Place wrapped ribs back into Big Green Egg/ smoker and cook for the second 2 hours.
- 8.) The last hour... For the last hour remove the ribs from the aluminum foil, and place ribs back on to grill. Once a nice crust starts to form on the ribs, brush/baste ribs liberally with Hoisin BBQ on each side of ribs 2 to 3 times. Allowing a nice sticky layer of BBQ sauce to adhere to the ribs, by closing the Big Green Egg/smoker each time you brush/baste 3-5 mins. This last hour is extremely important, as we are looking for a finished caramelization on the ribs.
- 9.) Once achieved caramelization is achieved on the ribs, remove ribs from Big Green Egg/smoker with tongs, and place on cutting board.

10.) Slice each rib, down each bone to separate each individual rib. Assemble ribs on a platter.

11.) Garnish with \*optional chopped green onion/scallion and crushed almonds or peanuts. If you want to add a little spice at this last stage, garnish with thinly sliced Fresno chili pepper slices on top of ribs, or on the side.

12.) Bon appetit and happy grilling!!