

Bar-B-Q Ribs

This is a Chinese Bar-B-Q recipe that can be use on beef or pork ribs or prok loin.
Nancy Gong of Tai•Pan

Marinade

3 Tblspn Dark Soy Sauce *
3 Tblspn Light Soy Sauce
1/2 c Honey
1 tsp salt (optional)
4 tsp Oyster Sauce *
3 tsp Sherry (optional)
4 Tblspn Hoisin *
1/8 tsp White Pepper
1-1/2 tsp Five Spice Powder *

Marinate 4 hours or overnight.

Broil in a roasting pan 30-50 minutes; Baste 5-6 times, turned 4x
If sauce dries, add water to the pan.

OR

Per my dad's directions, cook it slow for a very tender meat. Cook at 275 for 6 hours.
My dad, Don owned two restaurants, Lychee Gardens and Imperial Palace and frequently filled in for absent chefs.

First shared at "Can't Wait for Summer Dinner."