



## Backyard Favorite KOREAN-STYLE SPARERIBS

**Servings:** 4   **Prep Time:** 25 minutes, plus marinating time   **Cook Time:** 4 to 4.5 hours

**2 slabs**   Prairie Fresh® St. Louis spareribs

### Marinade

<b>1/2 cup</b>	brown sugar
<b>1/2 cup</b>	honey
<b>1/2 cup</b>	water
<b>2 tablespoons</b>	sesame oil
<b>1 cup</b>	soy sauce
<b>1 teaspoon</b>	coarsely ground black pepper
<b>1/4 cup</b>	rice wine/sake
<b>1/4 cup</b>	unseasoned rice wine vinegar
<b>2 medium</b>	pears, peeled and cored
<b>5 cloves</b>	garlic
<b>1/2 cup</b>	chopped cilantro

### Gochujang Barbecue Sauce

<b>1 tablespoon</b>	canola oil
<b>1/2 cup</b>	finely diced yellow onion
<b>2 cloves</b>	garlic, minced
<b>1/2 knob</b>	ginger, peeled and minced (about 1 tablespoon)
<b>1/2 cup</b>	cider vinegar
<b>1/2 cup</b>	ketchup
<b>2 tablespoons</b>	soy sauce
<b>To taste</b>	salt and pepper
<b>1/3 cup</b>	gochujang paste
<b>1/2 cup</b>	honey
<b>1/4 cup</b>	brown sugar

### Method

**Marinade** - Place all the marinade ingredients, except cilantro, in a blender and puree. In a large nonreactive pan, pour about 1/4 of the marinade, then lay the two slabs of ribs meat-side down. With a sharp knife, lightly score the membrane on the ribs. Pour in remaining marinade, cover and refrigerate. Marinating overnight will be best, but marinate for at least 2 hours. Reserve marinade.

**Chef's note:** Marinade and sauce can be made a few days ahead. Store in refrigerator. In addition to being great on pork ribs, try them on pork chops as well.

**Gochujang Barbecue Sauce** - In a sauce pan over medium heat, add oil and onions. Cook onions until they are nearly translucent, about 5 to 6 minutes. Add garlic and cook 2 more minutes, then add remaining ingredients. Whisk to incorporate and simmer for 8 to 10 minutes, or until slightly thickened. Remove from heat.

**Spareribs** - Prepare a smoker to run at 250 degrees with your choice of wood (I prefer apple). Place ribs on grill meat-side up and cook for 2 hours. While ribs are cooking, place marinade in a sauce pan, bring to a boil, then simmer for 5 minutes. Set aside.

At the 2-hour mark, prepare 2 large sheets of heavy-duty foil. If you don't have heavy duty, use 2 sheets for each rib. Place the ribs meat-side down on the foil, and pour approximately 3/4 of a cup of marinade on and around each rib. Carefully fold the foil to form and envelope the ribs, and return ribs to smoker.

Cook for another 1.5 to 2.5 hours, checking every 20 to 30 minutes. To determine doneness, gently put pressure on two bones in the opposite direction and check how much the bones can move. When you have reached a proper tenderness, remove the ribs from the foil and place meat-side up on the grill. Glaze with gochujang barbecue sauce and allow ribs to cook for 5 more minutes to allow the glaze to "set." Remove from grill, sprinkle with cilantro and serve with extra sauce on the side.

