

Honey-Ginger Balsamic Glazed B-B-Q Ribs



Marinade For the Ribs:

4 racks (8 pounds) baby back ribs
12 garlic cloves, mashed or minced
3 Tbs. Honey-Ginger White Balsamic
3 Tbs. dark brown sugar
1 Tbs. Toasted Sesame Oil
1 Tbs. Sea Salt

For the Glaze:

3/4 cup Honey-Ginger White Balsamic
3 Tbs. honey
2 Tbs. Soy Sauce
1 teaspoon Toasted Sesame Oil
Toasted sesame seeds for garnish - optional

For the marinade: Mix together the Honey-Ginger white balsamic, brown sugar, minced garlic, sea salt and sesame oil. Coat the ribs with the marinade and allow to marinate in a sealed container or large zip lock bags for a minimum of 12 hours or overnight, turning a few times.

For the Glaze: Combine the honey ginger white balsamic, honey and soy sauce in a small sauce pan over medium heat. Allow to reduce by half and remove from heat. Add one teaspoon of toasted sesame oil to the mixture and stir to combine.

For the ribs: Prepare the grill and preheat the oven to 275. Over medium heat grill the ribs for approximately 5 minutes per side. Prepare baking pan/s large enough to hold the ribs in a single layer. Brush the glaze over the ribs and seal each pan well with foil. Bake the ribs for 2 hours or until tender and meat falls off the bone. Optionally, sprinkle ribs with sesame seeds as a garnish.

(Credits: VFC 8/30/10)