Idiot's Kitchen Recipe – Orange-Soy Braised Pork Ribs

Recipe from www.idiotskitchen.com – Adapted from Gourmet Today

Ingredients:

4 pounds Pork Spare Ribs, bone in
1½ cups fresh orange juice (from 4 or 5 oranges)
½ cups soy sauce, low sodium preferred
2 Tablespoons brown sugar
2 Tablespoons ginger, peeled and finely chopped
2 teaspoons chili garlic sauce (or more to taste)
Salt & Pepper

Preheat the oven to 325 degrees.

In a medium sauce pan, combine 1½ cups orange juice, ½ cup soy sauce, and 2 Tablespoons brown sugar. Peel a 2 inch piece of fresh ginger, finely chop it and add it to the sauce. Add 2 teaspoons of chili garlic sauce or more to taste. Bring the sauce to a boil over medium high heat and stir until the sugar dissolves.

Use a sharp knife to cut between the bones of the rack of spare ribs separating them into individual ribs. Season with pepper. You can also season with salt, but I find that the soy sauce is salty enough for my taste.

Pour the sauce into a roaster or large baking dish. Place the ribs in the dish turning to coat all sides in the sauce. Be sure that the ribs are in one layer in the dish so that they cook evenly.

Cover the pan with foil and bake at 325 degrees for 2 hours until the meat is fall off the bone tender. After about 90 minutes of cooking time, I like to turn the ribs in the sauce so that they are evenly coated as they cook.

Serve with rice and steamed or lightly sautéed snow peas and veggies.

Makes 4 generous servings.