

PATIO RIBS

**4 lbs. (2 kg) (3-4 racks)
pork back spareribs**

**1/2 cup (125 mL)
hoisin sauce**

**1/2 cup (125 mL)
oyster sauce**

**3 Tbsp. (45 mL)
hot chili sauce**

**2 Tbsp. (30 mL)
liquid honey**

Remove skin from underside of ribs (see chef's tip). To tenderize, slice each rack in half and add to large pot of boiling water. Boil until ribs are fork-tender (45 minutes). Drain.

Stir hoisin, oyster, hot chili sauce and honey together.

Generously coat ribs with sauce on each side. When ready to barbecue, spray grill with oil and cook over medium heat, basting with sauce, turning often until well glazed, about 15 minutes.

*Sticky ribs – “Dee-rishus Gramma!”
Also great as an appetizer.
Serves 4.*

CHEF'S TIP

To remove “fell” (tough membrane that covers bony underside of ribs), place ribs meaty-side down on a flat surface. Using point of a knife or your fingers, loosen skin and pull back along end of last rib. Grasp membrane with a paper towel or pliers and peel away. Discard.

