Hoisin- Honeyed Baby Back Ribs

Marinade:

- ½ c. hoisin sauce
- ¼ c. honey
- 2 t. canola oil
- 1 scallion, white, light green parts only, cleaned & finely chopped
- 1 t. rice vinegar

Directions:

In a medium bowl, combine the hoisin sauce, honey, canola oil, scallion and rice vinegar. Stir well to blend. Put the ribs in a plastic lock-top bag and pour in the marinade. Turn the ribs in the bag to coat them evenly. Close the bag and refrigerate for at least 2 or up to 24 hours, turning occasionally. Preheat oven to 325 degrees. Place the ribs on a piece of aluminum foil, large enough to wrap tightly without any holes. Put the packet in a roasting pan and bake for 1 hour, or put the ribs in a roasting pan and cover the pan tightly with foil. Remove the ribs from the oven. Remove the ribs from the foil, drain and reserve the juices. Pour the juices in a small saucepan and bring to a boil for 5 minutes. Set aside. Prepare a bbq grill for medium-heat grilling. Grill the ribs for 5-7 minute on each side or until they reach doneness, basting occasionally with the marinade juices, making sure ribs do not burn. Place on a serving platter and serve with the reserved juices, if desired. You can use the marinade on pork tenderloin or chicken.

Serves 4-6.