

## Asian Style Pork Ribs

1 ea.....Rack of Pork Ribs  
1 qt.....Water  
2 Tbs.....Liquid Smoke  
2 tsp.....Kosher Salt  
1 tsp.....Garlic Powder  
1 tsp.....Onion Powder  
1 tsp.....Ground Ginger  
2 tsp.....Chinese 5 Spice  
2 Tbs.....Brown Sugar

1. Preheat oven to 350°F.
2. Place ribs, water and liquid smoke in a baking pan.
3. Mix dry spices together and rub onto the top of ribs.
4. Cover with foil and bake for 2 hours.
5. Remove foil and bake an additional 20 minutes.

These ribs can be served as an appetizer or as part of a meal. You can serve them with different sauces for dipping such as a chili sauce, plum sauce or a sweet and sour sauce. You can also put out a small dish of the Chinese 5 spice to sprinkle over the top.

To turn these into bar-b-q ribs leave out the ginger and 5 spice and add some black pepper. In place of the last 20 minutes in the oven throw some bar-b-q sauce on top and then throw them on to the bar-b-q.

If the ribs seem to still be a little tough, try baking them a little longer making sure there is enough water in the pan. The quality of the ribs controls the toughness. The better the quality, the more tender the ribs.

Be creative, have fun and enjoy!!!

