



Asian Spareribs

BBQ Ribs with a Twist

1 Vote, Submitted by Bill the Witty

Two racks of ribs remove the back membrain.Take 2 tbls Garlic Powder 2 tbls Onion Powder 1 tbls of Ginger and mix together then sprinkle over ribs and pat it into the meat both sides wrap ribs in saran wrap and put in Frig for a couple hours. Take One Cup Soy 1/2 Cup Teriyaki Sauce 1tbls liquid smoke mix in bowl ad one can warm coke.,Take ribs out put in large enough pan that has a locking cover poor liquid over top massage it in put back in frig two hours flipping it over every 30 minutes.

Get your grill going I use Charcoal 20 minutes before your ready to put on grill take meat out drain and pat dry with paper towel place on sheet pan take regular brown sugar and with the palm of your hand push and rub it into both sides of the meat you want a a good crust build up main thing is you make sure it all sticks in place once this is done sprinkel top side only lightly with cinnamon bone side down place on grill enough to get a good sear both sides pull of the grill let rest to wear you can handle the ribs with your hands.

Now take Heavy Duty Aliminum Foil make sure it is long enough to be able to wrap the entire rib place shinny side down and place rib in the middle Bone Side Down.Now Open and Drain large can of Pinapple Chunks take half and place over the top evenly of the Rib and then wrap it up tight.Take another sheet of Foil lay it out and now take sealed side of the rib and place it face down and wrap this up tight.Once that is done take one more sheet 3 total and repeat So waht your trying to do is flip the sealed side so that you have the tightest seal possible then once this is done place ribs on Grill bone side down for 35 Min.after be careful not to rip open the foil flip ribs over Cook another 30 Min.

Have a Sheet pan ready you will want the Juice pull ribs off grill and place on Sheet Pan I use sissors cut open the top of the foil make small slit at first a lot of steam will come out so you could get burned.But slice across the top open up foil pac and carfully take ribs out and put back on grill bone side down pouring the juice over top close lid let cook 10 to 15 min.

My Family really likes these meat is not fall off the bone Tender But I think you will like the results just eat the rib right off the bone