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Amazing Asian Spice Rubbed Pork Ribs



These finger lickin' good ribs get an Asian twist from 5 spice powder, ginger, star anise, lemongrass and other flavors that will wow your palate! This is not your quick-and-easy ribs recipe. No, these babies will take some work but they are well worth the effort. We recommend doubling the ribs sauce, salt and spicy peanuts recipes as they're so good you'll want to have extra on hand for future use.

Asian Spice Rubbed Pork Ribs With Five Spiced Salt & Spicy Roasted Peanuts
Courtesy of Beauty and Essex in New York

INGREDIENTS

4 racks pork ribs

For the Braising Liquid:

4 cups Chinese wine

1 ¼ cups mirin

4 cups soy sauce

3 bulbs ginger

2 ¼ bunches lemongrass

12 pieces star anise

2 bunches scallion
chicken stock
salt and pepper

For the Rib Sauce:

1 cups soy sauce
1 cup mirin
1/2 cup rice vinegar
2 tb. sesame oil
1/2 cup ginger, chopped
1 bunch scallion, chopped

For the Rib Glaze:

3 qts. cider vinegar
1 fresno pepper, halved and seeded
8 oz. ginger, sliced with skin on
10 star anise
5 cinnamon sticks

For the Rib Salt:

1 cup kosher salt
1 cup 5 spice powder
1 cup sugar

For the Spicy Peanuts:

1 qt. unsalted peanuts
6 tB. unsalted butter
1/3 cup light brown sugar
1 tB. ancho chili powder
1/2 tB. cayenne powder
1/2 tB. 5 spice powder

Coat peanut lay on sheet tray and bake at 275 for 20 minutes

PROCEDURE

Season ribs with salt and pepper. Grill both sides of the ribs until they have dark grill marks.

Layer the ribs in a deep hotel pan—placing peeled + crushed ginger, crushed lemongrass, star anise, and scallions on top of each layer. Ribs should be placed: two racks, side-by-side, and then layered with the above ingredients for a total of 2 layers.

Pour Chinese wine, soy sauce and rice wine vinegar over the ribs. Top with chicken stock until the ribs are nearly covered. Bring to a simmer on a stovetop over low/medium heat. Cover with oil-sprayed parchment paper and foil.

Place ribs in a 400-degree oven and cook for two hours. Ribs should be somewhat pliable and almost falling off the bone.

Place ribs on a parchment-lined sheet pan and allow them to cool.

For the spicy peanuts: In a saucepan, melt the butter for the peanuts. When melted, add all of the seasonings and mix thoroughly. Toss in the peanuts and spread the peanuts on a baking sheet. Bake at 275 degrees for 20 minutes. Allow the peanuts to cool and then crush the peanuts with a rolling pin.

For the rib salt: In a bowl, combine all of the rib salt ingredients and mix together.

For the rib glaze: Combine all of the rib glaze ingredients in a large pot and bring to a boil. Cook over high heat until the mixture is reduced by 2/3. Strain and return the mixture to a saucepan and reduce again until 2 quarts.

Cut the ribs into 3 or 4-rib sections. Heat your deep fryer to 350 degrees and deep fry until crispy on the outside.

Immediately toss the ribs in the rib salt as soon as they removed from the fryer. Then toss the hot, seasoned ribs in the glaze.

Garnish with the crushed peanuts.