



Sweet Ginger and Soy-Glazed Spareribs

Recipe from Weber's Way to Grill™ by Jamie Purviance



INGREDIENTS

MARINADE

½ cup / 120 milliliters brown sugar

½ cup / 120 milliliters soy sauce

½ cup / 120 milliliters ketchup

½ cup / 120 milliliters dry sherry

2 tablespoons minced fresh ginger

1½ teaspoon minced garlic

2 racks pork spareribs, each about 4 pounds



INSTRUCTIONS

- 01** In a large bowl whisk the marinade ingredients until the brown sugar is dissolved.
- 02** Put the spareribs, meaty side up, on a cutting board. Follow the line of fat that separates the meaty ribs from the much tougher tips at the base of each rack, and cut off the tips. Turn each rack over. Cut off the flap of meat attached in the center of each rack. Also, cut off the flap of meat that hangs below the shorter end of the rack. (The flaps and tips may be grilled separately, but they will not be as tender as the ribs.) Using a dull dinner knife, slide the tip under the membrane covering the back of each rack of ribs. Lift and loosen the

membrane until it breaks, then grab a corner of it with a paper towel and pull it off.

- 03 Place the racks in one layer on a large sheet pan. Pour the marinade over the racks and turn to coat them evenly. Cover and refrigerate for 3 hours, turning occasionally. Remove the racks from the pan and reserve the marinade. Allow the racks to stand at room temperature for 15 to 30 minutes before grilling.
- 04 Prepare the grill for indirect cooking over low heat (about 300°F).
- 05 Brush the cooking grates clean. Grill the racks over *indirect low heat*, with the lid closed, for 2 hours. Remove the racks from the grill, brush them on both sides with the reserved marinade, wrap them in aluminum foil, and then return the racks to the grill over *indirect low heat*, and continue cooking until the meat has shrunk back about ½ inch from the ends of the rib bones and the meat is tender enough to tear with your fingers, 2 to 3 hours more.
- 06 Transfer the racks (keep them wrapped in foil) to a large sheet pan and let rest for 30 minutes. Cut the racks into individual ribs. Serve warm.