

## Bar-B-Q Ribs

This is a Chinese Bar-B-Q recipe that can be use on beef or pork ribs or prok loin.  
Nancy Gong of Tai•Pan

### *Marinade*

3 Tblspn Dark Soy Sauce \*

3 Tblspn Light Soy Sauce

1/2 c Honey

1 tsp salt (optional)

4 tsp Oyster Sauce \*

3 tsp Sherry (optional)

4 Tblspn Hoisin \*

1/8 tsp White Pepper

1-1/2 tsp Five Spice Powder \*

Marinate 4 hours or overnight.

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Broil in a roasting pan 30-50 minutes; Baste 5-6 times, turned 4x  
If sauce dries, add water to the pan.

*OR*

Per my dad's directions, cook it slow for a very tender meat. Cook at 275 for 6 hours.  
My dad, Don owned two restaurants, Lychee Gardens and Imperial Palace and frequently filled  
in for absent chefs.

First shared at "Can't Wait for Summer Dinner."