

Orange and Ginger Asian-Style Ribs



PREP TIME : 10 MIN

COOK TIME : 01 H 50 MIN

SERVES : 4

Ingredients :

- ***1 1/2 lb (750 g) pork loin back ribs****
- ***1 bottle VH® Orange Ginger Stir-Fry Sauce***
- ***1 tbsp (15 mL) VH® Soya Sauce***
- ***1 tsp (5 mL) vegetable oil***
- ***2 cloves garlic, minced***

**** To serve these as appetizers have your butcher cut the ribs down the middle into riblets and serve them as delicious morsels.***

Directions :

- 1. In a large baking dish stir together VH® Orange Ginger Sauce, VH® Soya Sauce, oil and minced garlic. Add ribs and marinate in the refrigerator for up to 24 hours.***
- 2. Preheat oven to 350°F (170°C).***
- 3. Place a large sheet of aluminum foil on a baking sheet. Place all of the ribs and marinade on sheet. Add 1/4 cup (125 mL) water and enclose everything making sure to seal it well.***
- 4. Bake in oven for 1 1/2 hours, basting occasionally with marinade.***
- 5. Open pack and bake for a further 20 minutes.***
- 6. Serve hot brushed with the leftover sauce from within the foil package.***



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** Serves 6 as an appetizer or 4 as a main course*