

# Garlic and Ginger Ribs



**PREP TIME : 5 MIN**

**COOK TIME : 01 H 45 MIN**

**SERVES : 4**

## ***Ingredients :***

- ***1 cup (250 mL) VH<sup>®</sup> Medium Garlic Rib Sauce plus remainder of bottle for grilling***
- ***1/3 cup (80 mL) VH<sup>®</sup> Soya Sauce***
- ***1/2 cup (125 mL) fresh ginger, peeled and finely sliced***
- ***3 1/3 lb (1.5k g) pork back ribs, cut into pieces of 2 ribs each***
- ***PAM<sup>®</sup> Grilling Spray***

## ***Directions :***

- 1. In a large pot add VH<sup>®</sup> Medium Garlic Rib Sauce, 1 cup (250 mL) water, VH<sup>®</sup> Soya Sauce, ginger and riblets. Bring to boil and lower to simmer. Cover and simmer for 1 1/2 hours, making sure to rotate ribs halfway through cooking so that they all simmer in the sauce.***
- 2. Remove ribs from pot and strain and reserve cooking liquid, place cooking liquid and remainder of VH<sup>®</sup> Medium Garlic Rib Sauce into a small pot. Cook over high heat until mixture has reduced to a thickened glaze which can be brushed onto ribs, about 5 minutes.***
- 3. Spray grill with PAM<sup>®</sup> Grilling Spray, heat grill on medium-high and grill ribs until heated through while basting them generously with reduced, VH<sup>®</sup> Medium Garlic Rib Sauce, about 7 minutes.***