

Zea's Thai Ribs



Ingredients:

To Make the Herb Blend

- 1/4 cup sweet soy sauce
- 1/4 cup regular soy sauce
- 1/4 cup sweet chili sauce
- 2 tbs minced fresh garlic

To Make the Herb Blend

- 1/4 cup roughly chopped cilantro
- 1/4 cup thinly sliced basil ribbons
- 1/4 cup thinly chopped green onions

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Instructions

If you want to cook the ribs from scratch, here's an easy home method

- Preheat your oven to 350 degrees.
- Rinse and pat dry a full rack of St. Louis style pork spare ribs.
- Generously season the meat side of the rack with your favorite rub. We recommend that you use Chef Paul Prudhomme's Meat Magic.
- Place the rack bone side down on shallow baking pan. Cover tightly with foil and roast for 2 to 2 1/2 hours or until the meat is tender but not quite falling off the bone.
- Remove from oven and spread a 1/4 cup of Zea Thai Rib sauce over the top of the ribs (meat side) • Sprinkle with toasted sesame seeds and fresh Herbs (Basil, Cilantro, Green Onions)

To finish cooking on the grill.

- Place ribs on a preheated grill bone side down.
- Spread a 1/4 cup of Zea Thai Rib sauce over the top of the ribs (meat side)
- Grill until the bones are heated throughout and sizzling. (7 – 8 minutes)
- Flip ribs over and grill until grill marks are formed on meat side. (2 – 3 minutes)
- Flip back (bone side down) and spread another 1/4 cup of sauce evenly over ribs.
- Grill until end of bones sizzle again (1 – 2 minutes)
- Remove from grill sprinkle with toasted sesame seeds and fresh Herbs (Basil, Cilantro, Green Onions).