

# CHINESE BARBECUED BABY BACK RIBS

SERVES 4

ACTIVE TIME: 10 MIN START TO FINISH: 1 HR

*It may sound like the kind of bogus claim made on late-night infomercials, but trust us when we say it's true: You really can have juicy ribs ready in an hour! Finishing the ribs under the broiler is the secret to getting a perfectly crisp-moist texture.*

**3** tablespoons chopped peeled ginger  
**2** tablespoons chopped garlic  
**1/3** cup soy sauce  
**2** tablespoons vegetable oil  
**1/2** cup hoisin sauce  
**2** tablespoons honey  
**4** lb baby back ribs (2 to 4 racks)

- Preheat oven to 400°F with rack in middle. Line a 17- by 12- by 1-inch baking pan with foil.
- Purée ginger, garlic, soy sauce, and oil in a blender, then transfer to a bowl and