

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