

VIETNAMESE-STYLE RIBS

Adapted from Mai Pham, Bruce Aidells and Simon Ng

Time: 1 1/2 hours, plus 6 hours' marinating

4 meaty racks baby back pork ribs (at least 2 pounds each)

serving.

For the marinade:

4 stalks lemon grass

2 medium yellow onions

6 cloves garlic

1/4 cup Asian fish sauce (nam pla)

1/4 cup brown sugar

1/4 cup soy sauce

2 tablespoons rice vinegar

1 tablespoon salt

1 cup vegetable oil

For the glaze:

2 tablespoons honey

1/3 cup applesauce

6 tablespoons ketchup

1/2 cup hoisin sauce

1/4 cup brown sugar

2 tablespoons rice vinegar

1 tablespoon soy sauce

1 tablespoon chili paste, or more to taste

Cilantro sprigs and lime wedges, for

1. Place ribs in a deep wide pan. Combine all ingredients for marinade in a food processor or blender, and process to a paste. Pour over ribs, cover and marinate in refrigerator at least 6 hours or overnight.

2. When ribs are marinated, heat oven to 325 degrees. Place ribs on a rack and bake for 1 hour, turning ribs over halfway through cooking. (This can be done several hours in advance. Set ribs aside until ready to serve.)

3. When ready to serve, combine all ingredients for glaze in a bowl. Heat a grill to medium hot. Grill ribs, turning often and brushing frequently with glaze, until well glazed and charred on outside, about 15 minutes total. Slice ribs, and serve on a platter with cilantro sprigs and lime wedges.

Yield: 6 to 10 servings.