

Harriott's Islander Babyback Ribs

Buy one four pack of Islander Ginger Beer
for the recipe and another to enjoy while you cook!

Parboiling Liquid:

- ½ cup fresh minced cilantro
- ¼ cup fresh minced Italian Flat Leaf parsley
- 3 bottles of Islander Ginger Beer
- ¼ cup sugar
- 3 cups chicken broth
- 1 Tbsp. whole peppercorns
- 1 Tbsp. whole Juniper berries (optional)
- 2-3 racks baby back ribs

Basting sauce:

- 1 bottle Islander Ginger Beer
- 2/3 cup Hoisin Sauce
- ¼ cup dark sesame oil
- 2 Tbsp. local honey
- 1 tsp. salt
- 1 tsp. cracked black pepper
- 1 Tbsp. hot sauce or 1 Tbsp. red pepper flakes (to taste)



Combine the parboiling ingredients in large stock pot. Add the racks of ribs encircling them in the pot, meat side facing out. Bring to boil; and then simmer for 30-40 minutes.

While the ribs are simmering, prepare the basting sauce by combining ingredients in a medium sized sauce pan. Bring to boil; let boil for one minute, until thick and well blended and reserve.

Remove the ribs from the simmering liquid. Pat the ribs dry and place in a roasting pan. Brush the ribs generously with the basting sauce and place under a preheated broiler or forgo the roasting pan and place the rib racks, bone side down on a hot grill grid. Cook 4-5 minutes on each side, basting again with the sauce as soon as you turn the rack of ribs.