

## Asian Style Ribs

Serves 2 People

[www.DoreensKitchen.com](http://www.DoreensKitchen.com)

<b>1 and 1/2 tablespoon ginger, grated*</b>	<b>1/2 cup brown sugar</b>
<b>2 to 3 cloves garlic, chopped</b>	<b>1/8 cup honey</b>
<b>1/8 cup toasted sesame oil</b>	<b>1/4 cup sriracha (or other chili sauce) or less, to taste</b>
<b>1/4 cup low sodium soy sauce</b>	<b>1 rack baby back ribs</b>
<b>2 and 1/2 tablespoons rice wine vinegar</b>	<b>dash salt</b>
<b>1/2 bunch of green onions, chopped whites and greens (reserve a bit of the chopped green for garnish)</b>	<b>dash cracked pepper</b>
	<b>2 tablespoons corn starch</b>
	<b>2 cups or more of cooked white sticky rice</b>

NOTE: storage tip for ginger, peel the ginger and place in the freezer, in a zipper bag. This prevents it from drying out and when you need to use it you just use your grater and grate off what you need.

### ASIAN STYLE RIBS P 2 of 2 Doreen's Kitchen

Heat the sesame oil in a large saucepan over medium-high heat. Cook the ginger, garlic and green onions for 1 minute. Add the brown sugar, chili sauce, soy sauce, vinegar, honey and 1/2 cup water. Whisk to blend. Bring to a simmer over medium-high heat, stirring occasionally. Continue cooking until the sauce has thickened, about 5 minutes. Remove from the heat and let cool.

Season the ribs with salt and pepper and place in the slow cooker with the meaty side facing out. Pour the sauce over the ribs and cook on high for 3 to 4 hours or on low for 6 to 8 hours.

Remove the sauce from the slow cooker and strain into a pot. Remove any accumulated grease from the top. Combine 2 tablespoons water with the cornstarch and whisk together in a small bowl. Add the mixture to the sauce in the saucepan and bring to a boil over medium-high heat. Reduce the sauce until thickened and serve with the ribs. Serve with white rice and garnish with remaining chopped green onions.