



Miso-Glazed Baby-Back Ribs

prep time:
15 minutes*

cook time:
75 minutes

*marinate time extra
makes 8 servings

grocery list

peanut oil
Kikkoman Takumi Teriyaki Sauce
papaya juice or nectar
Worcestershire sauce
dark sesame oil
4 lb. pork baby-back ribs
Kikkoman Plum Sauce
ShopRite honey
garlic pepper
Vanity Fair Napkins

miso-glazed baby-back ribs

- 2/3 cup peanut oil
- 2/3 cup **Kikkoman Teriyaki Sauce**
- 1 cup papaya juice or nectar
- 2 tsp. Worcestershire sauce
- 1 tbsp. dark sesame oil
- 4 lb. pork baby-back ribs
- 1 cup **Kikkoman Plum Sauce**
- 1/3 cup ShopRite honey
- 1/8 tsp. garlic pepper

1. In a medium bowl, whisk together peanut oil, teriyaki sauce, papaya juice, Worcestershire sauce and sesame oil. Place ribs in large resealable plastic bag or shallow dish. Add marinade mixture; seal bag and turn to coat thoroughly. Refrigerate at least 1 hour or overnight, turning occasionally.
2. Heat grill to medium indirect heat. Meanwhile, in a medium saucepan stir together plum sauce, honey and garlic pepper. Cook and stir until glaze melts and is smooth. Set aside. Remove ribs from marinade; discard marinade.
3. Place ribs, bone side down, on grill over indirect heat. Cover and grill 1 hour 15 minutes to 1 hour 45 minutes or until meat is tender and beginning to pull away from bones; brush with sauce and turn last 15 to 20 minutes of grilling. Be sure to serve with plenty of **Vanity Fair Napkins**.

Per Serving: 707 calories, 32g carbohydrate, 37g protein, 48g fat, 16g saturated fat, 0g fiber, 162mg cholesterol, 919mg sodium

cook's journal

kitchen tools

- liquid measuring cup
- measuring spoons
- medium bowl
- whisk
- large resealable plastic bag
- medium saucepan
- grill brush
- Vanity Fair Napkins**

recipe note

Plum sauce makes a delicious glaze for ribs all on its own.

a good idea

Sauce the ribs only during the last 15 to 20 minutes of cooking after the meat is tender. Be careful to rotate ribs as the sauce might char quickly.