



Asian Style Ribs

SERVINGS: 4

PREPPING TIME: 15 MINS

COOKING TIME: 3-4 HOURS

Ingredients

1-2 racks of ribs
McCormick Montreal
seasoning
my Japanese barbeque
sauce (see recipe)

Directions

- 1.Preheat oven to 275 degrees.
- 2.Remove silverskin from Ribs.
- 3.Coat Ribs (both sides) with McCormick Montreal Seasoning, place on baking sheet and cover with foil.
- 4.Cook for 3 hours or until ribs are cooked through and fall off the bone tender.
- 5.Uncover, coat in my Japanese barbeque sauce and place back in the oven for about 5-10 minutes.
- 6.Serve with jasmine rice, broccoli and shredded carrots. (I do the carrots on my grater.

This meal takes some time to cook the ribs right but is perfect for a gathering. The ribs can be cooking while you are hosting and enjoying time with your guests.