



Slow Cooked Asian Ribs

Ingredients:

- 2.5-3.5lb rack of pork ribs
- 6 green onions, chopped
- 1/4 cup soy sauce
- 1/4 cup molasses
- 2 tablespoons hoisin sauce
- 2 tablespoons brown sugar
- 2 tablespoons white wine vinegar
- 2 teaspoons sesame oil
- 2 teaspoons lemon juice
- 1/2 teaspoon hot sauce
- 1/2 teaspoon ground ginger
- 1/2 teaspoon garlic powder
- 1/2 teaspoon chili powder
- 1/4 teaspoon ground red or cayenne pepper
- 1/4 teaspoon ground black pepper

Instructions:

Place ribs in the slow cooker, cutting into 2-4 sections or as necessary to fit.

In a medium bowl prepare the sauce by combining all of the rest of the

ingredients. Pour the sauce over the ribs and turn to coat.

Cover the ribs and cook on low for 6-7 hours or on high for 3-4 hours. The meat should be falling off the bones. Using tongs, remove the meat and bones from the slow cooker. Discard the bones and transfer the meat to a large bowl or platter. Pour the sauce from the slow cooker into a glass measuring cup and let rest so the fat rises to the top. Pour or skim off the fat. Pour the remaining sauce over the ribs. Serve over rice and garnish with additional sliced green onions, if desired.

Serves 4