



Ginger Garlic Honey Ribs (Direct/Indirect Grilling – 2 Racks 2lbs each)

The Paste...

- 3 TBS GARLIC PASTE
- 1 TBS SUGAR
- 1 TBS KOSHER SALT
- 1 TBS SOY SAUCE
- 1 TBS ASIAN FISH SAUCE
- 2 TBS HONEY
- 2 INCHES OF FINELY CHOPPED GINGER
- MARINADE IN FRIDGE FOR 6 HOURS

The Dipping Sauce...

- 4 TSP KOSHER SALT
- 4 TSP WHITE PEPPER
- 4 LIMES CUT IN HALF AND SQUEEZED.

Post Cook...

- GARNISH WITH GREEN ONIONS
- SPRINKLE SESAME SEEDS

Remove membrane from back of ribs, rub the paste and marinade, place on the grill bone side down on fire until crisp, set to side of grill for indirect grilling/cooking, take off, dress with onions and sesame seeds, serve dipping sauce on the side.