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Grilled Hoisin Glazed Ribs with Sesame & Ginger Broccoli

SERVES 4 | ACTIVE TIME : 30 MINUTES | TOTAL TIME: 1 HOUR 30 MINUTES

Grilled Hoisin Glazed Ribs:

- 2 racks baby back ribs (about 4 pounds) - membrane removed
- 1 cup low sodium soy sauce
- ½ cup water
- ½ cup hoisin sauce
- 3 tablespoons vinegar
- 1 yellow onion, grated
- 3 garlic cloves, grated
- 2 tablespoons BOLD Hibachi Spice Blend
- Green onions, sliced
- 2 tablespoons vegetable oil

Sesame & Ginger Broccoli:

- 4 cups broccoli florets, steamed
- 2 tablespoons low sodium soy sauce
- 2 tablespoons toasted sesame oil
- 1 tablespoon hoisin sauce
- 2 teaspoons BOLD Hibachi Spice Blend
- 1 cup fried wonton strips

Grilled Hoisin Glazed Ribs Directions:

Preheat oven to 425 degrees F.

In a small bowl, mix together soy sauce, water, hoisin sauce, vinegar, grated onion, garlic, and Hibachi Nights Spice Blend.

Place the ribs on a large foil-lined baking sheet and pour half of the sauce on the ribs, covering both sides. Then, wrap loosely with foil and bake for 60- 90 minutes or until tender.

Pour the remaining sauce into a saucepan and cook over medium heat until the sauce reduces by half.

Remove the ribs from the oven and brush with half of the Hoisin Glaze.

Heat an indoor grill pan or outdoor grill to 400 degrees and brush evenly with vegetable oil.

Grill the ribs for 5-10 minutes on each side or until the ribs become caramelized and crispy. Brush the ribs with the remaining amount of Hoisin Glaze and garnish with sliced green onions.

Sesame & Ginger Broccoli Directions:

In a large mixing bowl, mix together the soy sauce, sesame oil, hoisin sauce, and BOLD Hibachi Spice Blend.

Toss together with broccoli florets and top with fried wonton strips.