

Thai Spiced Spareribs
Canyon Road Winery
Serves 4

3/4 cup soy sauce
3/4 cup sugar
1/3 cup Thai fish sauce
1/4 cup minced cilantro
1/4 cup sake
1/4 cup sesame oil
8 cloves garlic, minced
4 scallions, minced
1 1/2 teaspoons Chinese five-spice powder
4 pounds pork spareribs

In a shallow dish, whisk together the soy sauce, sugar, fish sauce, cilantro, sake, sesame oil, garlic, scallions and five-spice powder. Remove the membrane from the underside of the ribs. Place the ribs in marinade and let stand for at least 1 hour.

Prepare a medium charcoal fire. Arrange coals in a ring around the perimeter of the grill and place an aluminum foil drip pan in the center to catch dripping fat. Remove the ribs from the marinade and reserve the marinade. Place the ribs, meaty side up, on the grate. Cover the grill and keep the heat at medium for 2 hours. Baste the ribs frequently with the reserved marinade.

Serve with Canyon Road Winery Merlot