



**Pork Back Ribs with Hoisin
Sauce**

Ingredients

- 2 racks pork baby Back Ribs, silver skin removed and cut into three sections
- salt and pepper
- 2 bay leaf
- 1 cup gin
- 2 cinnamon sticks
- water
- 2-3 tablespoons chicken stock
- toasted sesame seeds
- sliced scallions

Hoisin Sauce

- 1/2 cup soy sauce
- 1/4 cup molasses
- 3 tablespoons [Fustini's Apple Cider Vinegar](#)
- 1/4 cup [Iron Fish Maple Syrup](#)
- 1/4 cup tahini
- 1/2 cup orange juice
- 1 tablespoon [Farm Style Sriracha](#)
- 1/4 cup brown sugar
- 1 teaspoon granulated garlic
- fresh ground black pepper
- 1/2 cup [Fustini's Toasted Sesame Oil](#)

Directions

Step 1.

Place ribs into a large pot and add salt and pepper, bay leaf, gin, and cinnamon sticks. Cover ribs with water and place over low heat, covered. Simmer for 2 to 2 1/2 hours - or until ribs are tender. Remove from liquid and let cool.

Step 2.

Preheat oven to 375 degrees. Cut ribs into individual bones. Place a 1/2 cup Hoisin sauce into oven-proof saute pan and add chicken stock. Place several bones into the pan and sear with Hoisin until boiling then place into the hot oven and bake until sticky. Serve with toasted sesame seeds and scallions.

Step 3. Hoisin Sauce

Place soy sauce molasses, vinegar, syrup, tahini, orange juice Sriracha, brown sugar, garlic, and black pepper in medium-size stockpot and whisk to combine. While whisking, slowly add Fustin's Toasted Sesame Oil to emulsify. Place the pot over moderate heat and bring to a simmer. Cook until reduced by half, then set aside to cool.