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plum cobbler
with cream
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page 104

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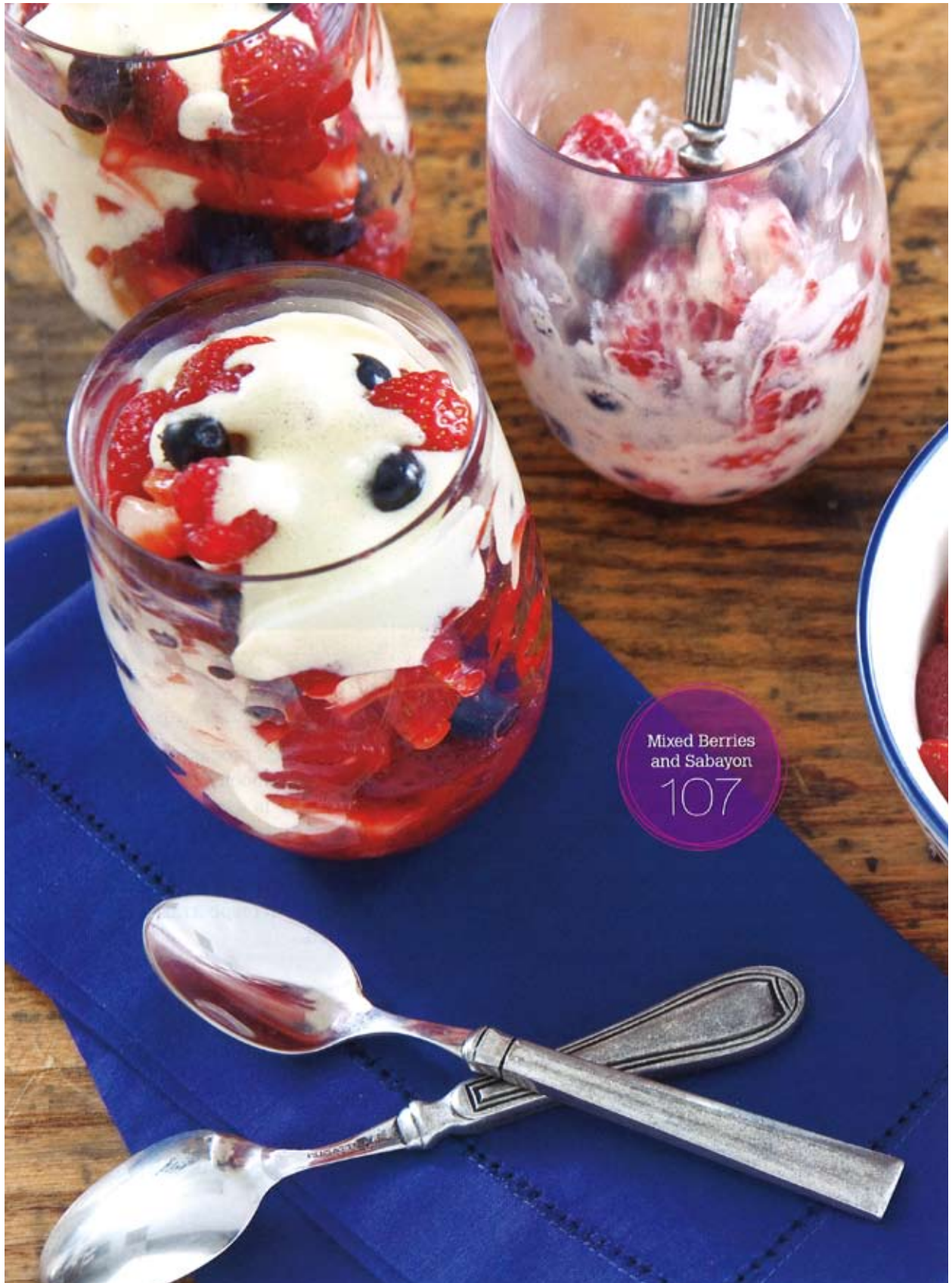
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Mixed Berries
and Sabayon

107

Asian Pork Spareribs

Makes 8 to 10 servings

2 racks pork spareribs
(about 8 pounds)
Asian Lime Marinade (recipe page 44)
Garnish: sliced green onion,
lime wedges

1 Rinse ribs, and pat dry. Remove thin membrane from back of ribs by piercing it with a sharp knife and pulling it off. Cut ribs into individual pieces by slicing inbetween each bone. Place ribs in a large resealable plastic bag; add Asian Lime Marinade. Seal bag, and refrigerate for at least 4 hours or up to 24 hours. Let stand for 30 minutes before grilling.

2 Spray grill rack with nonstick nonflammable cooking spray. Preheat grill to medium-high heat (350° to 400°).

3 Remove ribs from marinade, discarding marinade. Grill ribs, covered with grill lid, for 4 to 5 minutes per side or until browned. Remove ribs from grill, and wrap in heavy-duty aluminum foil. Adjust heat to medium-high indirect heat. Return ribs to grill, and cook over indirect heat, covered with grill lid, for 2 to 3 hours or until very tender. Serve over rice, if desired. Garnish with sliced green onion and lime wedges, if desired.



best-ever bbq butt, ribs, chicken