

## Asian Fusion Ribs

Rose Product used: Pork Ribs



**Rose Packing Company**

- 4 racks of Rose Baby Back Pork Ribs
- 1 cup guajillo chilli salsa (available at most big supermarkets)
- 1/4 cup soy sauce
- 3 tbsls sesame oil
- 1 tsp fresh ginger minced
- 3 cloves of garlic minced
- 1/2 cup white or rice vinegar
- 1/2 tsp crushed cumin

### Cooking Directions:

Pre-heat oven to 350°.

Mix the guajillo sauce, soy sauce, sesame oil, ginger, garlic and cumin in a container. Cut the ribs and marinate them in the sauce overnight. Place the ribs in a pan and pour some of the sauce on them. Bake for 1 1/2

hours basting ribs often with the sauce in the pan adding a bit of water to avoid burning if bottom of pan starts to get dry.

Serves 8



*Recipe courtesy of the National Pork Board, modified*