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Beer Marinated Pork Ribs

Yield: Serves: 6 Cooking Time: 1 ½- 2 hours

Ingredients

- 4 lb (2 kg) Canadian pork back ribs
- 1/2 cup (125 mL) beer (non-alcoholic may be used)
- 1/4 cup (50 mL) orange marmalade
- 1/4 cup (50 mL) soy sauce
- 2 tsp (10 mL) sesame oil
- 1 Tbsp (15 mL) sugar
- 1 tsp (5 mL) each minced fresh gingerroot, chili powder and oriental chili garlic sauce
- 1/2 tsp (2 mL) prepared minced garlic

Cooking Instructions

1. Place the Pork in a large plastic bag, non-metal bowl or sealable container.
2. Blend remaining ingredients and pour over Pork; seal or cover and refrigerate 3 hours or overnight, turning ribs occasionally.
3. Preheat barbecue on high; reduce temperature to medium (325). Drain marinade into a small saucepan and boil 1 minute. Place Pork ribs on the lower grill, bone side down. Close barbecue cover and grill for 1 ½ to 2 hours. During the last 15 minutes baste with marinade and cook, cover closed, until golden brown. Cut into 3 or 4 rib portions and serve with grilled corn and coleslaw.
Adapted From "Put Pork on your Fork"