

## Korean Spare Ribs

Serves 6

Ali Barker

### Ingredients:

¼ cup sugar  
½ teaspoon red pepper flakes  
2 tablespoons toasted sesame oil  
3 pounds meaty spare ribs, at room temperature  
½ cup soy sauce  
2 scallions, minced  
4 cloves garlic, minced  
¼ cup sesame seeds, toasted and ground  
2 tablespoons flour  
1 teaspoon red pepper flakes  
½ teaspoon ground ginger

### Procedure:

1. Preheat oven to 300 °F.
2. Combine sugar, ½ teaspoon red pepper flakes and sesame oil. Rub this mixture onto the rib racks.
3. Place ribs in oven and roast for 2 hours.
4. In a small bowl, whisk together remaining ingredients.
5. Remove the ribs from the oven and increase the heat to 375°F.  
(Alternatively, ribs can be finished on a hot grill) Brush the marinade paste onto the ribs and return to the hot oven to glaze, about 15-20 minutes.