



2 SERVINGS



130 MINUTES



845 CALS

You'll Love This Sweet and Spicy Gochujang Ribs Recipe

LAUNIE KETTLER

Ingredients

- 1/2 cup dark brown sugar
- 2 tsp chili powder
- 1/2 tsp kosher salt
- 2 lbs country style ribs
- 1/2 cup gochujang
- 1/2 cup water
- 1/4 cup tamari or soy sauce
- 2 tbsp lime juice
- 2 tbsp dark brown sugar
- 1 tsp sesame oil

Instructions



PREP: 10M

COOK: 2H 00M

READY IN: 2H 10M

1. Preheat oven to 325 degrees.
2. To make the ribs, combine the dark brown sugar, chili powder and salt in a medium bowl.
3. Rub the mixture all over the ribs.
4. Place the ribs in a medium baking pan and cover tightly with aluminum foil.
5. Bake for 1.5 hours.
6. Meanwhile, to make sauce, combine gochujang, water, tamari or soy sauce, lime juice, dark brown sugar and sesame oil in a small saucepan over medium heat. Bring to a light boil and reduce heat to medium-low. Simmer for 15 minutes.
7. Remove foil from ribs and brush with sauce. Bake for an additional 30 minutes, or until ribs register at 145 degrees and are caramelized.