







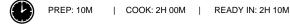
## You'll Love This Sweet and Spicy Gochujang Ribs Recipe

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



- 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.