



Orange/Ginger Rib Marinade

NIBBLEDISH CONTRIBUTOR

Ingredients

(marinade will cover 6-8 ribs)

- 1 cup orange juice
- one chunk of ginger root (about 1" long)
- one small white onion
- one green onion
- 1 tsp black pepper
- 2 tbsp HP sauce
- 1 tsp paprika
- 1 tsp garlic

Instructions

- combine ginger, onion, and 3/4 of the green onion into a food processor, mince
- add minced ginger/onion into a mixing bowl, with orange juice, sliced remaining green onion, and rest of ingredients
- mix well
- pour over ribs in baking pan (you may need to use some foil to partition part of the pan if it is too large)
- cover ribs and place in fridge for 3-4 hours
- fire up your bbq/oven, cook on low (about 225-250F) for 3-4 hours. Make sure that the ribs are covered well and the pan you are using has a good seal....
- once the meat has pulled back from the bone, it is ready to serve