

Asian Pork or Beef Ribs

Serves 4 - 6

Ingredients:

5-6 pounds ribs pork (We like St. Louis style) or beef, trimmed of fat, and cut into
2-4 rib sections.

-Black Sheep "**Black Pearl**" Beyond Teriyaki Dipping Sauce & Marinade

Preheat oven to 500 degrees. Lay out double thickness of Heavy duty foil large enough to make an envelope to close around a double layer of your ribs. Slather ribs completely with "**Black Pearl**." Put ribs in foil on a baking sheet, add more "**Black Pearl**," and fold foil together to close tightly.

Bake 30 minutes @ 500, lower heat to 300 and bake 2-2 ½ hours more. Check for tenderness, cook longer if needed. Serve with more "**Black Pearl**" for dipping!

Wine suggestions: Pinot Noir, Sangiovese, Gewürztraminer or dry Rosé.