

STICKY AND SPICY GOCHUJANG PORK RIBS

(adapted from The Splendid Table)

to cook the ribs:

- 1 large rack of pork spare ribs
- 1/2 cup coarsely chopped fresh ginger root (yes, half a cup)
- 2 whole garlic cloves, peeled
- 1/2 cup soy sauce

for the sauce:

- 1 tablespoon sesame oil
- 1/4 cup gochujang (Korean red chile paste)
- 1/4 cup apricot jam
- 1 tablespoon soy sauce
- 1 tablespoon honey
- 1 tablespoon white rice vinegar
- 2 garlic cloves, minced
- 2-inch piece of fresh ginger root, peeled and minced

Put the ribs in a large saucepan or stockpot with the ginger, garlic, soy sauce, and enough water to cover. Bring to a boil, reduce the heat to a simmer, and let cook gently for 1½ hours, until the ribs are tender and cooked through.

Meanwhile, combine all the sauce ingredients in a bowl and mix together well. Line a roasting pan with foil and heat the oven to 400°F.

Arrange the cooked ribs on the prepared pan and brush with the sauce to coat evenly. Roast in the oven for 30 minutes, turning and basting the ribs with more sauce halfway through cooking. I do that step with the ribs loosely covered with aluminum foil.

Remove the pan from the oven and put the broiler on high. Brush the ribs once again with the remaining sauce, then broil until the sauce is sticky and just beginning to char at the edges.