



SunButter[®] BBQ Ribs

Start to Finish: 9-1/2 Hours

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24 SERVINGS

48 SERVINGS

BRINE INGREDIENTS

Water	24 cups	48 cups
Rice Vinegar	3 cups	6 cups
Soy Sauce	3/4 cup	1-1/2 cups
Sugar, granulated	3/4 cup	1-1/2 cups
Salt	3/4 cup	1-1/2 cups
Chinese Five Spice Powder	6 tablespoons	3/4 cup
Pork Back Ribs	6 racks, 2lbs each	12 racks, 2lbs each

SAUCE INGREDIENTS

Ketchup	3/4 cup	1-1/2 cups
Soy Sauce	2/3 cup	1-1/3 cups
SunButter Creamy	2/3 cup	1-1/3 cups
Rice Vinegar	6 tablespoons	3/4 cup
Honey	6 tablespoons	3/4 cup
Sriracha Sauce	3 tablespoons	6 tablespoons
Green Onions, thinly sliced	6 medium	12 medium

DIRECTIONS FOR SUNBUTTER BBQ RIBS

1. In large pot, combine water, vinegar, soy sauce, sugar, salt, and Chinese five spice powder. Bring to a boil and cook for 5 minutes or until sugar and salt are dissolved. Remove from heat and cool completely.
2. Place ribs in resealable plastic bag and fill with cool brine. Refrigerate, turning occasionally for 6 hours or overnight. Remove ribs from brine; discard excess brine.
3. Heat oven to 325°F. Whisk ketchup with soy sauce, SunButter, rice vinegar, honey, and Sriracha; divide evenly into 2 containers, one for basting, one for serving as dipping sauce; set aside.
4. Arrange ribs on a baking sheet fitted with a cooking rack; cover with foil. Bake for 1 hour; remove foil. Continue baking, basting with SunButter sauce every 30 minutes for 2 hours or until bones move easily within the meat.
5. Cut into 3-bone portions. Sprinkle green onions over each portion and serve with a side of dipping sauce.

SERVING SUGGESTION: Serve with Spicy SunButter Coleslaw on the side, recipe on page 15.

NUTRITION FACTS: Calories 510, Calories from Fat 250, Total Fat 28g (43% DV), Saturated Fat 6g (30% DV), Trans Fat 0g, Cholesterol 130mg (43% DV), Sodium 4710mg (196% DV), Carbohydrates 13g (4% DV), Dietary Fiber < 1g (2% DV), Sugars 12g, Protein 49g, Vitamin A 2%, Vitamin C 0%, Calcium 8%, Iron 10%.