

PAO'S RIBS

Ingredients:

- Rack of Ribs
- Hoisin
- Siracha black pepper
- Half a lemon
- Salt
- Brown sugar
- Sliced onions with tomatoes

Directions:

1. Mix Hoisin with siracha black pepper and squeeze half a lemon, salt, brown sugar in a bowl. Set aside some of this mix for basting.
2. Slice onions with tomatoes, mixing all in a bowl with some saved for basting)
3. Wrap the whole rib in foil and bake at 350 degrees for 3 hours or more as needed
4. When cooked unwrap foil, put the rack of rib on the BBQ grill just to get the grill marks and baste with the main ingredients again
5. Then enjoy some soft and tender rack of ribs!