

ECCO DOMANI[®]

WINES OF ITALY

Sticky Baby Back Pork Ribs

Dubbed the "King of Pork" by *Angeleno Magazine*, Chef Rodelio Aglibot of LA's Yi Cuisine restaurant takes cues from his Hawaiian and Filipino roots to update this time-honored barbecue recipe.

Pairs well with Ecco Domani Chianti

Serves 8 to 10

Ingredients:

8-10 pounds baby back pork ribs

Lemongrass Brine:

10 stalks of lemongrass, cut into strips
2 yellow onions, peeled and chopped crosswise
2 jalapeños, seeded and cut
2 cups cilantro, chopped
1 ginger root, chopped
1 cup fish sauce
1 cup citrus juice, lemon or lime
1 cup honey
1 cup brown sugar
6 cups water

Sticky Caramel Glaze:

10 cups sugar
1/2 cup water
1/2 cup buttermilk
1/2 cup grated ginger
1/4 cup lemon juice
1 cup soy sauce
1 cup chopped scallion
1 cup grated cashews
3 tablespoons chili flakes
1 cup fish sauce



Preparation:

For brine. boil 6 cups water, 1 cup brown sugar, and 1 cup honey, then set aside to cool. Add 1 cup fish sauce and 1 cup citrus. Then add remaining ingredients for brine. Add ribs to brine and refrigerate overnight.

Melt sugar with the water in a non-reactive pot. Use a spatula to help dissolve clumps. When the sugar begins to caramelize, add buttermilk, and stir until the mixture becomes a smooth caramel.

In a bowl, steep ginger, lemon juice, soy sauce, chili flakes, and fish sauce for at least four hours.

Pour caramel into steeped mixture (should be syrupy in consistency). Add scallions and cashews. Keep at room temperature by the grill.

Sear ribs on each side for 5 minutes or until brown. Apply glaze with a brush and grill for 2 to 3 minutes on each side until ribs caramelize.