

Smoked Ginger & Honey Glazed Wild Boar Back Ribs with Sesame & Scallion

INGREDIENTS:

- Racks wild boar back ribs (about 3 pounds each)

Honey ginger garlic sauce:

- 2 cups chicken broth
- 1/2 cup brown sugar
- 1/2 cup clover honey
- 1/4 cup soy sauce
- 6 cloves garlic, crushed
- 1 teaspoon diced ginger
- 1/4 cup hot water
- Corn starch

Five spice powder:

- 1 tbsp. cinnamon powder
- 1 tbsp. clove powder
- 1 tbsp. fennel seed powder
- 1 tbsp. Szechwan peppercorn powder
- 1 tbsp. star anise powder
- 2 tbsp. Kosher salt
- 1 lemon, halved
- Vegetable oil, for brushing

Garnish:

- 1 bunch scallion, sliced thin
- ¼ cup toasted sesame seeds



METHOD:

For the honey ginger garlic sauce (can be made ahead):

1. In a medium sauce pan, combine all the sauce ingredients and bring to a gentle boil.
2. Reduce the heat and let simmer for 5 minutes. Stir often to prevent sticking to the pot.
3. If you'd like it thicker, combine 1 tablespoon cornstarch with 1/4 cup hot water and stir into the honey garlic sauce.
4. Give it a couple of minutes to thicken. Repeat if it's still not thick enough for you.
5. Cover and set aside, or refrigerate until you're ready to use it.

For the ribs:

1. Prepare the ribs: combine the Cinnamon powder, Clove powder, Fennel seed, Szechwan peppercorns, star anise and 2 tablespoons salt in a small bowl. Rub the ribs all over with the cut sides of the lemon, and then the spice mixture, and place in a large roasting pan, or re-sealable plastic bag. Cover and refrigerate at least 2 hours, or overnight.
2. Meanwhile, soak the wood chips in water for 1 hour, then prepare your grill for smoking, filling the smoker box with one-quarter each of the wood chips and apple.
3. About 30 minutes before smoking, remove the ribs from the refrigerator and let stand at room temperature.
4. Once the grill reaches 250 degrees F, lightly brush the grates with vegetable oil and place the ribs on the cooler side of the grill, meat-side up and let smoke 1 hour.
5. Replenish the smoker box with another one-quarter each of the wood chips. Flip the ribs so they're meat-side down with the opposite edge of the racks closer to the smoker box. Close the grill and let smoke 1 more hour. Repeat this process every hour until the ribs are dark brown and tender, and the meat starts to shrink away from the bones, about 2 more hours. Once the ribs are sufficiently tender, begin to glaze the ribs with the honey garlic sauce with a brush. Apply the glaze every few minutes until you have accumulated a sufficient glaze to your liking. Remove the ribs from the grill, cover the ribs with fresh cut scallions and toasted sesame seeds, and let rest 5 minutes before slicing.