CHINESE (CANTONESE)

Char Siu–Style Beef Ribs

COMPLEXITY	SERVES	PREP	COOK	TECHNIQUE	CUT
Involved	**4**	**15 min + 8 hr marinating**	**2 hr 30 min**	**Roast**	**Beef rib rack**

Ingredients

- 2 racks of beef ribs, about 1.8 kg (4 lb) total

MARINADE

- 3 tbsp hoisin sauce
- 3 tbsp soy sauce
- 2 tbsp honey, plus 2 tbsp for glazing
- 2 tbsp Shaoxing wine (or dry sherry)
- 1 tbsp brown sugar
- 1 tsp Chinese five-spice powder

MARINADE (CONT.)

- 4 cloves garlic, minced
- 1 tbsp grated ginger
- 1 tsp toasted sesame oil
- A few drops red food colouring (optional)

TO SERVE

- Sliced spring onions, steamed rice, blanched choy sum (or bok choy)

Steps

1. Peel the membrane from the back of each rack and cut into 3 or 4 pieces of 3 to 4 bones.
2. Mix the marinade and set aside 3 tbsp in a clean covered container in the fridge for brushing later. Rub the rest into the ribs, and marinate covered in the fridge for at least 8 hours.
3. Heat the oven to 150°C (300°F). Set the ribs bone side down on a rack over a foil-lined tray, with a cup of water in the tray to stop the drips burning.
4. Cover with foil and roast for 1 hour 45 minutes, until the meat has shrunk back from the bone ends and a skewer slides in with little resistance.
5. Uncover and brush with the reserved clean marinade (not the portion that touched raw meat). Raise the oven to 210°C (410°F) and roast 15 minutes.
6. Mix the glazing honey with 1 tbsp hot water. Brush it over the ribs and roast 10 more minutes, until lacquered and slightly charred at the edges.
7. Rest 5 minutes, cut between the bones, and serve with rice and greens.

Notes

- **Authentic touch:** a spoonful of fermented red bean curd in the marinade gives the true char siu flavour.
- **Make ahead:** marinate up to 2 days; the flavour deepens. Cooked ribs keep 3–4 days.
- **Other cuts:** it is also excellent on pork ribs or boneless short rib.
- **Freezer:** freeze the raw ribs in the marinade for up to 3 months; thaw fully in the fridge overnight before roasting.
- **Air fryer:** reheat leftover ribs at 180°C (350°F) for 5–6 minutes, in a single layer, until steaming hot (74°C / 165°F).