

## ◆ HANDLEY RANCH HOUSE RED ◆

### COUNTRY-STYLE RIBS IN OYSTER SAUCE MARINADE

6 pounds pork shoulder country-style ribs

*Marinade:*

1/4 cup oyster sauce

1/4 cup hoisin sauce

1/4 cup soy sauce

1/4 cup honey

2 tablespoons cream sherry

2 tablespoons minced fresh ginger

1 tablespoon minced garlic

1 tablespoon chili paste (sambal oelek)

Place ribs in a shallow container. Combine all marinade ingredients and pour over ribs. Marinate up to 2 days in refrigerator.

When ready to cook, remove ribs from refrigerator and preheat oven to 300 degrees. Pull ribs from marinade, lay on a rack in a shallow roasting pan. Roast for about 1 1/2 - 2 hours, basting with remaining marinade every 1/2 hour. Meat is done when it falls off the bone.

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