

# Good Eats Recipes

## Spare Ribs with Mango Chutney Marinade

### What You Need:

2 racks pork spareribs (about 6 1/2 pounds)  
1 cup dry Sherry  
1/2 cup soy sauce  
1/4 cup oriental sesame oil  
1/4 cup GOOD EATS mango chutney  
2 tablespoons honey  
2 green onions, finely chopped  
1 tablespoon finely chopped fresh ginger  
4 large garlic cloves, minced  
1 teaspoon cayenne pepper

### Directions:

Arrange rib racks in large roasting pan. Whisk all remaining ingredients in bowl. Pour marinade over ribs, turning to coat. Cover; chill overnight, turning ribs once. Position 1 oven rack in top third of oven and 1 rack in bottom third of oven; preheat to 300°F. Drain ribs; reserve marinade. Transfer marinade to saucepan; bring to boil. Remove from heat. Place each rack of ribs on large rimmed baking sheet. Place 1 baking sheet on each rack in oven. Bake ribs until tender, basting with 1/4 cup marinade every 20 minutes and covering edges of ribs with strips of foil to protect from burning if necessary, about 3 hours total. Cut between bones to separate ribs. Transfer to platter; serve.