

FINGER LI HING GOOD RIBS

1 pound spareribs

Li hing mui powder, for garnish

Marinade:

1-1/2 cups water

1/2 cup lemon juice

3-1/2 tablespoons packed light brown sugar

3 tablespoons honey

1 tablespoon grated ginger

1 jigger Scotch whiskey

Combine marinade ingredients. Soak ribs at least 4 hours. Prepare grill with coals or kiawe apple wood so that one side burns cooler. Grill 20-25 minutes, starting at high heat and moving ribs to the cooler side as they start to glaze. Sprinkle ribs with li hing powder to taste.