

In partnership with
momofuku



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Momofuku Sticky Ribs

A special recipe created in partnership with Momofuku, get ready to get messy with these sticky, spicy, and fall-off-the-bone spare ribs featuring Momofuku's Soy Sauce and Spicy Seasoned Salt.

Momofuku was founded by chef David Chang in 2004. Today, Momofuku has restaurants in US and Canada as well as a line of restaurant-grade ingredients for home cooks – now available on Umamicart!

3 HOURS	2-3 SERVINGS
9 INGREDIENTS	 SPICE LEVEL

Momofuku Sticky Ribs

INGREDIENTS

- 2½ lbs pork spare ribs
- ¼ c brown sugar
- ½ c ketchup
- ¼ c honey
- ½ c gochujang
- 4 cloves garlic, minced
- ½ c Momofuku Soy Sauce
- jalapenos, optional for garnish
- 2 tbsp Momofuku Spicy Seasoned Salt

DIRECTIONS

1. Make the marinade: In a large bowl combine Momofuku Soy Sauce, Momofuku Spicy Seasoned Salt, ketchup, gochujang, garlic, brown sugar, and honey. Mix well.
2. Toss ribs in marinade to coat evenly and marinate for at least 30 minutes or up to overnight in the fridge.
3. Place ribs and leftover marinade into a Dutch oven, arranging the ribs in a single layer. Add in enough water to cover the ribs and cover with a lid.
4. Preheat your oven to 350° and place the Dutch oven inside to braise for 2 hours undisturbed. Remove ribs from pot and set aside. Meantime, increase the oven to 450°.
5. Make a reduction with remaining braising liquid by cooking it over high heat. Place the ribs back into Dutch oven and coat with braising liquid.
6. In the heated oven, roast ribs for an additional 20 minutes, brushing ribs with the braising liquid once halfway through cooking time.
7. Garnish with more seasoned salt and jalapenos. Serve with rice and enjoy!



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