

HawaiianStyleCooking.com

Guava BBQ Ribs

3 lb. pork ribs

Marinade:

2 cup ketchup
2 tsp. garlic, minced
1/4 cup whiskey
1 3/4 cup shoyu
1/4 cup chinese parsley
2 cup honey
2 cup frozen guava concentrate
1/2 cup lemon grass, chopped
1 tsp. ginger, minced

Instructions:

Combine all marinade ingredients. Mix thoroughly and set aside. Bring ribs to a boil in salted water and simmer for 15 minutes. Drain ribs and cool, add ribs to marinade and place in refrigerator for 2 hours. Broil ribs on broiler and baste frequently with marinade.