



Asian Baby Back Ribs with Panko-Crusted Mushrooms

ACTIVE: 20 MIN; TOTAL: 1 HR 15 MIN

4 SERVINGS

Jeff Smith gives these roasted baby back ribs an Asian nudge by basting them with a sweet soy sauce–based marinade, which makes them more wine-friendly than ribs with traditional barbecue sauce. “Barbecue sauce has a strong flavor that dominates most American-style ribs,” he says, “but here, the delicate flavors in the marinade allow you to still taste the pork.”

Two 1½-pound racks of pork baby back ribs, papery membrane removed from the underside of each rack

4 garlic cloves, minced

4 scallions, minced

2 tablespoons soy sauce

2 tablespoons extra-virgin olive oil

2 tablespoons light brown sugar

1 tablespoon rice vinegar

Salt and freshly ground pepper

Panko-Crusted Mushrooms, for serving (recipe follows)

1. Preheat the oven to 400°. Set the ribs on a large rimmed baking sheet, skinned side up. In a small bowl, combine the garlic with the scallions, soy sauce, olive oil, brown sugar and vinegar. Season the ribs lightly with salt and generously with pepper. Brush some of the sauce on the skinned side of the ribs and turn them over; brush the remaining sauce over the tops of the ribs.
2. Roast the ribs in the upper third of the oven for about 45 minutes, until browned and tender. Let the ribs rest for 10 minutes,

then slice into individual ribs and serve with the Panko-Crusted Mushrooms.

MAKE AHEAD The baby back ribs can be marinated overnight.

WINE Smith likes to pair these earthy, sweet ribs with a Napa Valley Cabernet that also has layers of flavor, like the complex 2003 Drinkward Peschon or the blueberry-inflected 2004 Realm Farella Vineyard. For an easier-to-find alternative, consider the curranty 2003 Kuleto Estate.