Ted Abela's

Asian Country-Style Pork Loin Ribs

This recipe is compliments of one of the more accomplished tailgaters in America.

Redskin’s tailgaters know who Ted Abela is the guy from Woodbridge with three grills, eight or 10 warming trays and a pot of bubbling oil where funnel cakes are made every few minutes.

This is a recipe he is semi-famous for and makes at every home game. He buys the ingredients in large quantities from big-box retailers such as Costco and Sam's Club. These ribs are quite salty, so taste the marinade, adjusting the seasoning to your liking.

12 servings

**Ingredients:**

* 2 3/4 cups (1/2 of a 45-ounce bottle) store-bought barbecue sauce, preferably KC Masterpiece Original, plus more as needed
* 2 to 3 cups low-sodium soy sauce, or to taste
* 14 dashes (about 1/2 tablespoon) hot pepper sauce, preferably Crystal brand
* 1/4 cup freshly squeezed lemon juice (from about 2 large lemons)
* 1/2 cup lemon pepper
* 1/3 cup garlic powder (optional)
* 48 medium cloves garlic, chopped
* 6 pounds boneless country-style pork loin ribs, trimmed of excess fat

**Directions:**

Combine the barbecue sauce, soy sauce, hot pepper sauce, lemon juice, lemon pepper, garlic powder, if using, and chopped garlic in a mixing bowl; stir to a syrupy consistency, adding more barbecue sauce if needed. Reserve about 1 cup in a small resealable plastic food storage bag (for basting on the grill later); divide the remaining sauce mixture between 2 large resealable plastic food storage bags.

If the ribs are not already in handy portions, cut them into strips 3 to 4 inches long and 1 inch wide (about 24 pieces). Divide them between the 2 large bags with the sauce mixture, then divide the remaining sauce mixture between the bags. Seal and massage to coat the meat evenly. Refrigerate and marinate at least 2 hours and up to overnight.

When ready to cook, prepare the grill: If using a gas grill, heat it to medium-high. If using a charcoal grill, light the charcoal or wood briquettes; when the briquettes are ready, distribute them evenly under the cooking area for direct heat. Place the meat on the grill and cook for 3 to 4 minutes. Before turning the ribs over with tongs, drizzle a little of the reserved sauce mixture on the meat. Cook for 3 to 4 minutes on the second side or until the meat is cooked to the desired degree of doneness. (Discard the remaining marinade.) Serve hot, warm or at tailgate temperature.