

Pork Rib Marinade



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4 to 6 pork loin ribs, uncooked
1/2 cup pineapple juice
1/4 cup packed brown sugar
1/4 cup finely chopped sweet onion
1/4 cup reduced sodium soy sauce
1/4 cup Cabernet Sauvignon or other red wine
1 teaspoon dried minced garlic or 2 to 3 medium garlic cloves, minced
1 teaspoon dried cilantro
1/2 teaspoon salt
1/4 teaspoon ground cayenne pepper

Place pork ribs in a single layer in a lightly greased 13 x 9 inch baking dish. Combine remaining ingredients in a medium bowl and mix well. Pour over pork ribs. Cover, refrigerate, and marinate for 1 to 2 hours. To fully coat ribs, rotate 2 to 3 times.

Bake ribs covered at 250 degrees for 2 hours. Remove ribs from oven and discard marinade. Grill ribs over medium heat to sear, or until internal temperature reaches 160 degrees. Serve with barbecue sauce and twice baked potatoes.