



KONA COFFEE RIBS WITH HAWAIIAN SLAW

— SERVES: 3-4 • PREP TIME: 20 MINS • COOK TIME: 40 MINS —

INGREDIENTS:

RIBS INGREDIENTS:

Full rack Baby back pork ribs (approximately 3lbs), membrane removed
Your favorite homemade or store bought pork rub
2 bottles King's Hawaiian® Kona Coffee BBQ Sauce

HAWAIIAN SLAW INGREDIENTS:

1 8 oz. bag fresh coleslaw mix
1 cup carrots, shredded
1 cup Del Monte® Pineapple chunks, drained, 1/2-inch dice
3/4 cup Mauna Loa® Macadamia Nuts, chopped
3 scallions, sliced
1 tablespoon ginger root, grated
3 tablespoons rice wine vinegar
1 tablespoon sesame oil
1 tablespoon soy sauce
1 teaspoon sugar
1/2 lime, juiced
1 teaspoon sesame seeds, toasted
1/8 teaspoon red pepper flakes (optional)

PREPARATION:

RIBS PREPARATION:

STEP 1

Generously season ribs with rub covering both sides. Wrap ribs in foil. From here you can choose to put ribs in oven, or you can let marinate overnight.

STEP 2

If taking ribs out of fridge, let sit for 15-20 minutes to get back to room temperature. You can preheat your oven to 325° at this time. When ribs are ready, place them in the middle rack of the oven and roast for approx. 1.5-2 hours, or until fork tender.

STEP 3

After roasting, place ribs onto grill at medium heat. Baste your ribs with King's Hawaiian Kona Coffee BBQ Sauce, close lid and let cook for 5 minutes. Then flip your ribs, baste and let cook for another 5 minutes. Repeat these steps for a total of 20 minutes.

STEP 4

When done let ribs rest for a few minutes, cut them up, lather with more sauce, serve with Hawaiian Slaw.

NOTES:

Removing the membrane from ribs is easier than it sounds. Simply use a sharp knife to get under the membrane layer to start. Then use a paper towel to grab the corner (because it's slippery) and peel it back, similar to peeling back a piece of tape. You can also look videos up online

HAWAIIAN SLAW PREPARATION:

SERVES 6 (1 cup) • PREP TIME 20 minutes • REFRIGERATE 30 minutes

STEP 1

Combine slaw mix, carrots, pineapple, macadamia nuts and scallions in a large bowl and set aside.

STEP 2

Whisk remaining ingredients together in a small bowl and pour over the slaw mixture. Toss to coat.

STEP 3

Cover and refrigerate for at least 30 minutes before serving.

