



## **A Recipe from Old Smokey Products Company**

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### **RECIPES // Garlic Pepper Teriyaki Ribs**

*Recipe for the Old Smokey Charcoal Grill*

#### Ingredients

- \* 2/3 cup Kikkoman Teriyaki Baste and Glaze
- \* 1 tablespoon honey
- \* 1 tablespoon finely chopped garlic
- \* 1 tablespoon black pepper
- \* 2 slabs pork back ribs, each about 2 pounds

#### Directions

Combine the first 4 ingredients. Cut each slab in half and brush thoroughly with sauce mixture. Place 2 halves, meaty side up, in 13 by 9 inch microwave safe baking dish. Cover, microwave on medium-high (70 percent power) 18 minutes, turning ribs over and rotating dish every 3 minutes. Remove ribs, keep warm. Repeat microwave cooking procedure with remaining ribs. Grill ribs over medium-hot coals 10 to 12 minutes, turning over and brushing frequently with remaining sauce mixture.