

MY HUSBAND COOKS:

A TASTY LOOK AT THE FOOD HE MAKES AND I EAT.

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Citrus Glazed Barbeque Ribs

Prep time: Min 1 hour

Cook time: 3 to 4 hours

Ingredients:

1 slab pork baby back ribs

Dry Rub:

1/3 cup brown sugar

1 tbsp. salt

1 tbsp. chili powder

1 tsp. dried oregano

1 tsp. cumin

1/2 tsp. mustard

1/2 tsp. garlic powder

1/4 tsp. chipotle chili powder

Directions:

1. Locate the membrane on the back of the ribs; it's a thin filmy substance on the underside. It can be left on, but for better results and flavor you want to remove it. Do so by running a sharp blade along the line of one of the bones and under the membrane, lifting it up. Use your hands to pull up the excess membrane. It may take a couple of passes to get all of it.

2. In a bowl, mix together the dry rub ingredients. Make sure all the brown sugar is broken up and the spices evenly distributed. Lay out a sheet of plastic wrap long enough to double over the entire rack of ribs. Lay out the rack, with the underside up. Take about a third of your mix and pat it onto the ribs. Turn the ribs over and pat the remaining portion over the top of the ribs. Fold over the plastic wrap and wrap tightly around the ribs. Refrigerate for at least 1 hour, preferably overnight.

3. Heat the grill to low if you are using gas, cook over indirect heat if you're cooking with charcoal. The ideal temperature is approximately 225F. Place the ribs on the grill facing up. Brush lightly with the Citrus Barbeque sauce (recipe below). Cook covered like this for 3 to 4 hours, brushing on more sauce about every 20 min to 30 min. You are looking for the bones to become exposed at the ends and the meat to tear easily away from the rib when prodded with a fork. Once done, remove from heat, let rest for 5 min, break out the beers and the papers towels and enjoy!

Citrus BBQ Sauce

Time: 40 min

Ingredients:

1/2 medium yellow onion (diced)
1 jalapeño (chopped)
5 cloves garlic (minced)
1 cup dark brown sugar
1/4 cup ponzu
1 cup fresh orange juice (approx. 3 large navel oranges)
1/4 cup fresh lime juice (approx 8 key limes)
2 tbsp. fresh cilantro (chopped)
2 tbsp. fresh oregano (chopped)
2 tsp. red pepper flakes
olive oil
salt
pepper

Directions:

1. Coat the bottom of a medium-size sauce pan with olive oil and place over medium heat. Add the red pepper flakes and let heat for 30 seconds. Add the onions and salt liberally. Let cook until the onions begin to yellow slightly. Add the jalapeño and garlic and continue to cook until the onions begin to brown.
2. Add the juices, ponzu and sugar. Mix until the sugar is dissolved and continue to reduce by about half or until the sauce is viscous, about 20 minutes. A visual key is more reliable than time elapsed: Watch the way the sauce reacts to being stirred. Drag the spoon across the bottom of the pan; you should glimpse the pan's bottom as you drag your spoon through the thickened liquid. It should also easily coat the back of a metal spoon. Be sure to stir often and watch the temperature because as the sauce reduces the sugars will start to caramelize and bubble. You may need to stir to break up the bubbles or turn down the heat.
3. Once the sauce has reduced, remove it from the heat, add the cilantro and oregano, and let cool for about 10 to 15 min. Once it's no longer burning hot, blend with either a hand mixer or a blender. Once the sauce is smooth, it can be bottled and refrigerated for up to a week. Note, if it's too thick after being refrigerated, warm in the microwave for 30 seconds and add a tablespoon of water. Mix together by shaking or stirring and the sauce should return to form.