

SPOTLIGHT RECIPE

RACK OF RIBS WITH HONEY-PEPPER GLAZE

For the dried pepper marinade

- Place the garlic and dried peppers on a baking sheet and place in a 350 F oven. Let them roast until the garlic has softened and blackened in spots. Carefully remove; take the stems off the dried peppers; and discard the seeds.
- Place the garlic and peppers in a food processor. Add the water, oregano, black pepper, cumin, honey, balsamic vinegar and salt. Blend until smooth, scraping down the sides and blending frequently. Once blended, place in a small bowl.
- Lay each rack of ribs on a baking sheet pan. Smear both sides of the racks with 1/3 of the marinade. Cover and refrigerate a few hours.
- Heat a grill to medium-high heat. Take the ribs out of the refrigerator and brush with oil. Once the grill is ready, lay them, meaty "cap" side down, onto the grill. When they are well seared, flip them and sear on the boney underside. It should take about 2 minutes on each side. Turn the grill to medium and continue to cook for 8 to 10 minutes or until the meat is no longer pink.
- Put the ribs on a baking sheet pan and place in the warmer until service.
- To the remaining marinade, add 1/4 cup hot water. Stir until the honey-glaze salsa is well incorporated.
- Slice the ribs between the bones; drizzle honey-glaze salsa on each of the sliced ribs; and sprinkle with the red onion.
- Garnish with the grated cheese and the chopped parsley.

Ingredients

Servings: 8

For the dried pepper marinade

- 12 garlic cloves
- 12 dried peppers, chile negroes, pasillas
- 1/3 cup water
- 2 dried Mexican oregano
- 1/2 teaspoon ground black pepper
- 1/4 teaspoon cumin
- 1/2 cup honey
- 4 tablespoons balsamic vinegar
- 2 teaspoons kosher salt

For the ribs

- 4 racks of ribs (Each rack should have 6 to 8 rib bones. Baby back ribs can also be used).
- 1/4 cup hot water
- 1/2 cup oil blend
- 2 red onions, chopped
- 1/2 cup Anejo or Parmesan cheese, grated
- 1/2 cup fresh parsley, chopped

