



Smoked Baby Back Ribs with BBQ Chipotle Glaze

Portion 8

Baby back Pork Ribs 4ea

Marinade:

Brown Sugar	1 cup
Mustard Powder	1 Tbsp
Smoked Paprika	2 oz
Coriander Powder	1 oz
Cumin Powder	1 oz
Stone Ground Mustard	2 cup
Garlic Powder	2 oz
Onion Powder	2 oz
Kosher Salt	¼ cup

Mix all the ingredients together. Store it in refrigerator.

BBQ Chipotle Glaze:

Honey	¼ cup
Chicken Stock	1 cup
Onion Diced	½ cup
Garlic Diced	2 Tbsp
Chipotle Pepper	2 oz
Olive Oil	2 oz
BBQ Sauce	2 cup
Salt	to taste

Sauté onions in hot oil till translucent, add garlic and sauté for 3-4 minutes. Add all the other ingredients and simmer for 15 minutes. Check seasoning and thickness of the sauce.

Blend the mix and pass it through a strainer.

Method:

- Rub the marinade on the ribs, wrap them with plastic wrap.
- Store overnight in refrigerator.
- Slow cook Ribs in smoker or oven at 210 degrees for 5 hours.
- Remove them from the oven, glaze them with sauce.
- When ready to serve, put the ribs 3-4 minutes on each side on hot charcoal grill.
- Glaze them again with sauce.
- Serve them with creamy coleslaw and poblano-corn corn bread.