

New Orleans Style Babyback Beer Ribs

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		spice rub
4	tablespoons	kosher salt
2	tablespoons	paprika
2	tablespoons	chile powder
1	tablespoon	cumin - toasted and ground
1	tablespoon	coriander - toasted and ground
1/2	teaspoon	ground cinnamon
1	teaspoon	grated lime zest
1	tablespoon	crumbled achiote

ribs

3 racks baby back pork ribs (5 lbs) 1 quart chicken stock 64 ounces beer 3 bay leaf

sauce

1/4 cup extra-virgin olive oil

4 poblano pepper - seeded and chopped 3 medium onion - roughly cut 2 tablespoons garlic - minced 3 carrot - roughly chopped 2 jalepeno - sliced and seeded 40 ounces canned roma tomatoes 3/4 Cup molasses 1 cup honey 2 ounces canned chipotle chiles in adobo sauce 1 orange - peeled with pith removed salt and pepper 3/4 cup red wine vinegar 3/4 cup lime juice

Spice rub: mix

Ribs: Preheat grill for 1/2 hour on low.

Cut the rib racks in half horizontally along the bone. Season ribs with 1/2 of the rub. In a large roasting pan, add stock, beer and bay leaves. Lower ribs into liquid. Bring up to a simmer poach ribs for about 15 minutes. Take ribs out and season with other half of rub on both sides. While re-spicing, bring liquid to a boil over low heat to reduce.

Place ribs on grill and cover to smoke for 2 hours.

Sauce: Add olive oil to large, preheated saute pan. Add the poblanos and onions and saute for 5-6 minutes until caramelized. Add garlic, carrots and jalepenos and saute another 3 minutes. Add the roma tomatoes and let simmer 20 minutes. Add molasses, honey and chipotle with adobo sauce. Add the orange, then salt and pepper. When the initial braising liquid is reduced by half, add to sauce. Let everything simmer for 20 minutes.

Blend sauce in processor or blender till smooth. Stir in red wine vinegar and lime juice.

Brush sauce on ribs for last 1/2 hour of grilling.