

Sweet Chipotle Glazed Baby Back Ribs

Ingredients

Instructions

Preheat oven to 400 degrees. In the bowl of a food processor combine chipotles, rice vinegar, soy sauce, 1/4-cup honey, mustard seeds, garlic, shallots, cilantro, lime juice, red pepper flakes, 3 tablespoons salt, and 2 teaspoons black pepper. With the machine running drizzle the canola oil in a slow steady stream. Process until a smooth sauce is formed.

Place a large double layer of aluminum foil or parchment paper on a large rimmed baking sheet. Place ribs on top, centered. Rub plenty of the homemade chili powder onto both sides of each rack.

Then rub both racks with sweet chipotle sauce.

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Wrap ribs tightly in the foil or parchment (tie closed with kitchen twine if using parchment). Bake the ribs on the baking sheet until meat is quite tender, about 2 hours.

Heat grill to medium-high; and lightly oil hot grates. Remove ribs from the parchment pouch, letting extra sauce drip off. Brush ribs with the remaining 1/4-cup honey and grill them until lightly charred. About 3 minutes per side. Cut between bones to separate ribs and serve with lime wedges.