



Bone-Basted Roasted Pork Ribs in Chipotle Barbecue Sauce

prep time:
30 minutes

cook time:
2 hours, 15 minutes

makes 6 servings

grocery list

Simply Organic Mustard Powder	Kikkoman Soy Sauce
Simply Organic Bay Leaf	chopped garlic
Simply Organic Chili Powder	Simply Organic Minced Onion
Simply Organic Paprika	minced garlic
hot sauce	Simply Organic Crushed Red Pepper
Worcestershire sauce	orange juice
ShopRite cider vinegar	whiskey
beef broth	ShopRite ketchup
ShopRite canola oil	dark brown sugar
	5 lb. country-style pork ribs

An original recipe by ShopRite Culinary Workshop Chef Instructor David Rosen, CEC

bone-basted roasted pork ribs with chipotle barbecue sauce

Bone Baste Marinade:

- 1 tsp. **Simply Organic Mustard Powder**
- 1 **Simply Organic Bay Leaf**
- 1 tsp. **Simply Organic Chili Powder**
- ½ tsp. **Simply Organic Paprika**
- 1 tsp. hot sauce
- ½ cup Worcestershire sauce
- ½ cup **ShopRite cider vinegar**
- 3 cups beef broth
- ⅓ cup **ShopRite canola oil**
- 1 tbsp. **Kikkoman Soy Sauce**
- 1 tbsp. chopped garlic

In medium saucepan whisk together all marinade ingredients and bring to boiling. Remove from heat and keep warm.

Chipotle BBQ Sauce:

- ¼ cup **ShopRite canola oil**
- 3 tbsp. **Simply Organic Minced Onion**
- 1 tsp. minced garlic
- 1 tsp. **Simply Organic Mustard Powder**
- ½ tsp. **Simply Organic Crushed Red Pepper**
- ¼ cup Worcestershire sauce
- ¾ cup orange juice
- ¾ cup whiskey
- 2 cups **ShopRite ketchup**
- 1 tbsp. dark brown sugar
- 5 lb. country-style pork ribs

1. Heat oil in saucepan over medium-high heat. Sauté onion and minced garlic until just browned. Add mustard and red pepper flakes; cook and stir 2 minutes.
2. Add Worcestershire, orange juice and whiskey. Bring to boiling, stirring constantly. Stir in ketchup and brown sugar; reduce heat and simmer 15 minutes.
3. Adjust oven rack to middle position and preheat oven to 325°F.
4. Pour prepared marinade into roasting pan and bring to boiling over medium-high heat. Using tongs, add ribs in single layer, turning to coat. Cover pan tightly with foil. Braise ribs in oven until very tender, about 2 hours. (If making ahead, see recipe note.)
5. After 2 hours, reduce oven temperature to 200°F. Transfer ribs to baking dish, arrange in 1 layer, and keep warm in oven. Brush sauce generously on ribs. Char on grill, or serve as is.

Per Serving: 876 calories, 22g carbohydrate, 46g protein, 67g fat, 0g fiber, 22g saturated fat, 177mg cholesterol, 422mg sodium

kitchen tools

- measuring utensils
- 2 medium saucepans
- whisk
- wooden spoon
- roasting pan
- tongs
- baking dish
- basting brush

recipe note

Ribs can be braised 5 days ahead and cooled completely in cooking liquid, uncovered, then chilled. Cover them after they are completely cold.

a good idea

To reheat, set roasting pan with ribs and cooking liquid over moderate heat, covered with foil. Simmer, covered, turning once, until ribs are heated through, about 15 minutes. Transfer ribs to a baking dish and keep warm.

