

TOMATILLO GLAZED BABY BACK RIBS

F EASY

Last Modified: 01/19/2016

PREP: 13+ Hrs
COOK: 3 Hrs
OVEN: 250

BBQ

MAKES 6 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
2	Racks	Baby Back Spareribs (5 Pounds)	Trimmed

MARASH DRY RUB

1	Tsp	Fresh Ground Black Pepper	
2	Tbsp	Kosher Salt	
3	Tbsp	Ground Cumin	
1	Tbsp	Marash Chili Powder	
1	Tbsp	Spanish Paprika (Mild)	
1	Tbsp	Ground Esplette Pepper	

TOMATILLO GLAZE

1	Medium	Yellow Onion	Chopped
1	Tbsp	Vegetable Oil	
10	Cloves	Garlic	Chopped
3	Whole	Fresh Serrano Or Jalapeno Peppers	Sliced
	All	Pan Drippings	Separated
1	Bunch	Fresh Coriander Leaves (Cilantro)	Chopped
3	Tbsp	Pure Maple Syrup	
10	Whole	Tomatillos	Chopped

PREPARATION

FACTOID	<p>Tomatillos are a bright green, fruity, tangy, smoky flavoring - Ideal for a BBQ Sauce. Marash (Maras Biberi) Chili Powder (35,000 Scoville) is difficult to find, but well worth the hunt. If only available in flakes, grind a tablespoon into powder yourself. Esplette Pepper is a mild (4,000 Scoville) but EXTREMELY flavorful pepper - also well worth the hunt. Spanish Paprika comes in Dulce - Sweet and Mild, Agridulce - Bittersweet and Medium Hot and Picante - Hot - Choose the one you want to use here.</p>
TOOLS	<ol style="list-style-type: none"> 1) Small Mixing Bowl 2) Basting Brush 3) Large Saucepan 4) Aluminum Half Sheet Pan & Wire Rack 5) Gravy Separator 6) Stick Blender
1	<p>The Day Before: Place the Rib Racks on a cutting board - Remove all pure fat pieces you can see on both sides. Remove the silverskin from the underside using a spoon to loosen and paper towels to grip tightly and pull off.</p>
2	<p>The Day Before: Mix all Dry Rub ingredients in a small mixing bowl. Rub the entire surface of the Ribs (top, bottom, sides and ends) with the Dry Rub Mixture. Seal each Rib Rack separately in plastic wrap. Store them in the refrigerator for a minimum of 1 hour - overnight is best.</p>

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NOTE	Depending upon how spicy you want this Tomatillo Glaze, you may remove the seeds from the fresh Peppers before slicing - or not. Peel the paper-like skin off of the Tomatillos and rinse them well before chopping.
PREP	<p>TOMATILLO GLAZE</p> <p>1) Chop the Yellow Onion and set it aside. 2) Chop the Garlic Cloves and set them aside. 3) Slice the Peppers and set them aside. 4) Chop the Tomatillos and add them on top of the Peppers. 5) Preheat the oven to 250 degrees with a rack just below center.</p>
3	Unwrap the Ribs and place them on a wire rack in a sheet pan large enough to hold the Ribs. Add 1/2 inch of water in the bottom of the sheet pan, seal the Ribs and sheet pan edges lightly with aluminum foil (shiny side out).
4	Place the sheet pan in the oven and bake them for 1 1/2 hours. Remove them from the oven being careful to not spill the liquid.
5	Meanwhile, make the Tomatillo Glaze: In a large saucepan over medium high heat, add the Vegetable Oil and heat until just smoking. Saute the Onions until starting to brown. Add in the Garlic and saute for an additional 2 minutes. Add in the sliced Peppers and Tomatillos. Lower the heat to medium low and simmer for 1 hour, stirring occasionally.
6	Remove the aluminum foil from the Ribs, carefully pour off the liquid into a gravy separator and return the Ribs to the oven and bake for an additional 1 hour. Allow the fat to separate and pour the meat juices into the Tomatillo Glaze saucepan. Discard the fat.
NOTE	Twist one of the center bones if it rotates rather easily, the Ribs are done. Otherwise bake them for another half hour or so.
7	Remove the Ribs from the oven being careful to not spill the hot liquid. Pour as much of the liquid from the sheet pan as possible into a gravy separator, again, adding the pan drippings (discard the fat) to the Tomatillo Glaze pot, bring it to a boil, add in the Cilantro and Maple Syrup and cook until thickened. Using a stick blender, puree the mixture until it is very smooth.
8	Brush the thickened Tomatillo Sauce over the top of the Rib Racks and place them under a high broiler until the Sauce solidifies - DO NOT LET IT BURN - watch closely. Flip the Rib Racks over and brush the Sauce on the underside of the Ribs - Repeat rotating, basting and broiling until the Ribs are nicely coated and dark colored. Slice the Ribs apart by cutting between the bones.
SERVE	Place the Ribs on a serving platter and serve while hot with any remaining hot Tomatillo Sauce on the side.