

# OVEN BARBECUED SWEET & STICKY RIBS

F EASY

Last Modified: 01/19/2016

PREP: 13+ Hrs  
COOK: 2 Hrs  
OVEN: 350 & 400

BBQ

**MAKES 6 SERVINGS**

QUA	MEASURE	INGREDIENT	PROCESS
2	Racks	Baby Back Ribs	Separated
1/4	Cup	Honey	
PLUS			
2	Tbsp	Honey	

## MARINADE / COOKING SAUCE

1/2	Cup	Sweet Chili Sauce (Mae Ploy)	
1/4	Cup	Cranberry Sauce (Jellied ONLY)	
1/4	Cup	Sweet Soy Sauce (ABC)	
1	Medium	Orange	Juiced
2	Tbsp	Lime Juice	
2	Whole	Fresh Poblano Peppers (Seeded)	Fine Chop

## PREPARATION

<b>FACTOID</b>	This definitely has an Asian flair to it, even though it is not called out as such. Use ANY Fresh Pepper you personally like from mild to hot. A dark green, fresh Poblano is not very hot at all, and will impart a great flavor to the finished Ribs.
<b>TOOLS</b>	<ol style="list-style-type: none"> <li>1) Small Mixing Bowl</li> <li>2) Gallon Zip Lock Bag</li> <li>3) Small Saucepan</li> <li>4) Large Roasting Pan</li> <li>5) Gravy Separator</li> </ol>
<b>PREP</b>	<b>MARINADE</b> 1) Remove the seeds and finely chop the Poblano Peppers.
<b>1</b>	<b>The Day Before:</b> 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 by using a spoon to loosen it and then use paper towels to grip it tightly with your fingers and pull it off.
<b>2</b>	<b>The Day Before:</b> Slice the chosen Peppers lengthwise, discard the seeds, finely chop them and set them aside.
<b>3</b>	<b>The Day Before:</b> Mix all Marinade ingredients together and place them in a gallon zip lock bag. Separate each Rib Rack into individual bone sections. Place the Rib Sections in the Marinade bag, squeeze out the air and seal. Squeeze to completely coat all of the Rib Sections with the Marinade. Store in the refrigerator for a minimum of 1 hour - overnight is best.
<b>4</b>	Preheat the oven to 350 degrees with a rack just below center. Place the Rib Sections in a roasting pan, reserving the Marinade. Cover tightly with heavy duty aluminum foil. Bake them for 1 hour. Halfway through, mix each Rib in the reserved cooking sauce, recover with the foil and bake for the additional 1/2 hour.
<b>5</b>	Raise the oven temperature to 400 degrees. Uncover the Ribs and mix again. Return and bake for another 15 to 30 minutes (mixing twice more).

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<b>6</b>	Pour off all liquid in the bottom of the roasting pan into a gravy separator. Drizzle the tops of the Rib Sections with Honey and return uncovered to the oven to let the Ribs darken and get sticky. Separate the fat from the Meat Juices and add it to a small saucepan over medium heat. Add in 2 tablespoons of Honey and cook until the Meat Juices thicken nicely and they reduce by at least 1/2.
<b>7</b>	Remove from the oven, pour the reduced Meat Juices over the top and toss to mix one last time. Cover with the foil and allow them to stand for 10 minutes.
<b>SERVE</b>	Place on a serving platter and serve while hot.