

HONEY-CHIPOTLE PORK RIBS

Adapted from Food Network

The Cooks Next Door

- 1 cup honey
- 2 cups ketchup
- 1 tablespoon grated fresh ginger
- 1 (7-ounce) can chipotles in adobo sauce
- 3 pounds country style pork ribs, bone in

In a food processor, combine honey, ketchup, ginger, and 5 chipotles with adobo sauce. Blend until smooth. Taste and add remaining chipotles, or more honey, if desired. If sauce is too thick, thin with a little water or apple juice. Pour half of the sauce over the pork and reserve the rest. Marinate for at least 4 and up to 24 hours.

Bake at 300 degrees for 2-3 hours. Prepare a grill or grill pan. Grill the pork ribs until cooked to desired doneness. Some charring on the pork is delicious. Brush with some of the reserved sauce. Remove pork from heat and slather with remaining sauce or serve sauce alongside.