Honey Chipotle Oven-Roasted Ribs

FROM THE KITCHEN OF
DEBBIE MACOMBER

With lots of BBQ's taking place this summer, I thought I would share with you my favorite honey chipotle oven roasted ribs. They are the perfect mix of sweet and savory but also have an extra kick of spicy flavor!

Serves 6

Ingredients

¼ cup minced canned chipotle chiles in adobo

¼ cup honey

¼ cup mustard powder

1 ½ tsp black pepper

3 Tbsp coarse salt

5 lbs pork spareribs

1/3 cup honey

Directions

Preheat oven to 400°F. Prepare a baking sheet with a long piece of foil lengthwise that overhangs a couple inches on either side. Place two pieces of foil crosswise that overhang at least 6 inches on both sides. Set aside.

In a small bowl, combine chipotle, ¼ cup honey, mustard powder, pepper, and salt.

Lay the ribs in the middle of the foil, and spread the chipotle mixture all over the top. Wrap ribs tightly in the foil, and bake in the preheated oven for 2 to 2 ½ hours, until fork-tender.

Remove ribs from oven. Open the foil and roll it back to expose the ribs on all sides. Spread 1/3 cup honey all over the top. Broil for 3-5 minutes, until lightly charred and honey is bubbling. Cut between the bones into serving-sized portions.