



Spice Beef Ribs

Serves six

- 2 small short beef rib racks
- 2 lemons
- 8 garlic cloves – minced
- 2 TBS ground cumin
- 2 TBS salt
- 2 TBS black pepper

Remove the membrane from the back of the ribs by separating it in a corner and then pulling it off with a paper towel. Discard the membrane. Trim off excess fat – leaving a little on the racks for tender meat.

Squeeze half a lemon on each side of the ribs and cover all sides evenly with the minced garlic. Generously sprinkle all sides with the cumin, salt and pepper. Rub everything into the ribs. Cover them with plastic wrap and marinate, in the fridge, for a minimum of 3 hours or overnight.

Heat the oven to 325 degrees.

Place the ribs in a roasting pan, on a rack, and cover the pan with foil. Bake the ribs for 1 ½ hours. Prepare your glaze while the ribs are cooking.

FOR THE GLAZE:

- 4 Guajillo or Panca (aji Colorado) dried chili peppers
- ½ cup soaking liquid
- 3 garlic cloves - peeled and halved
- ¼ of a small onion
- 1 tsp. oregano
- 1 tsp. ground cumin
- 1 tsp. salt
- 1 TBS olive oil
- ½ cup honey
- 1 tsp. cider vinegar

If you have a gas stove, grab the chilies with tongs and place them directly on the open fire until you have charred blisters. Do not burn them. Place the charred chilies in a bowl and cover with boiling water. Weigh them down with a small plate or lid and let them soak for 30 minutes.

If you do not have a gas stove, place a skillet on the stove. Place the chilies in the dry skillet, and when it is hot, press them down until you have charred blisters. Continue as stated above.

Once the chilies are soaked, seed them and stem them. Place them in a blender and add the ½ cup soaking liquid, garlic, onion, cumin, oregano and salt. Blend until you have a smooth paste.

Add the oil to a skillet and heat. Strain the chilies into the skillet and mix well. Add the honey and the vinegar. Mix and bring to a simmer. Let sauce reduce and thicken for about 10 minutes, at low heat.

After 1 ½ to 1 ¾ hours – remove the ribs from the oven and slather ½ of the sauce. Make sure you cover them well. Return to the oven, uncovered, for another hour. Remove the ribs one last time and slather with the remaining sauce. Cook for another hour.

Place the ribs on a cutting board and cut them. Serve and enjoy!