



# Chipotle-Glazed Ribs

PREP TIME  
10 m

TOTAL TIME  
1h 30 m

YIELDS  
4

## INGREDIENTS

### FOR THE RUB

- 3 tbsp. chili powder
- 1 tbsp. plus 1 tsp. GOYA® Adobo All-Purpose Seasoning with Pepper, divided
- 1 tbsp. packed dark brown sugar
- 1 tbsp. GOYA® Minced Garlic
- 1 tsp. dried oregano
- ½ tsp. ground cumin
- 2 racks baby back ribs (about 2 lbs. each), patted dry with paper towels

### FOR THE GARNISH

- ¼ ketchup
- 3 tbsp. sauce and 2 chiles, finely chopped from 1 can (7 oz.) GOYA® Chipotle Chiles in Adobo Sauce
- 3 tbsp. honey

## DIRECTIONS

1. In small bowl, stir together chili powder, 1 tbsp. Adobo, brown sugar, garlic, oregano and cumin until well combined. Rub spice mixture all over ribs, concentrating on meaty side. Transfer ribs to large roasting pan, meaty side-up. Cover and refrigerate for at least 4 hours, or up to 24 hours. Bring ribs to room temperature 30 minutes before cooking.
2. Heat oven to 325° F. Cover roasting pan tightly with foil. Cook ribs until tender (knife inserted into center shows no resistance), about 1 hour, 15 minutes. Remove pan from oven; transfer ribs to platter.
3. Meanwhile, in small bowl, stir together ketchup, chipotle sauce, chopped chipotle peppers, honey and 1 tsp. Adobo until well combined; set aside.
4. Heat grill to medium-high heat. Using pastry brush, brush ribs all over with reserved chipotle glaze. Place ribs meaty-side down on hot, greased grill grates. Cook, flipping and brushing with glaze, until ribs are heated through and develop dark golden brown grill marks, about 5 minutes. Transfer ribs to serving platter. Serve.