



Lime Chipotle Ribs

SERVINGS: 2-3

PREPPING TIME: 15-20 min

COOKING TIME: 60 MIN

Ingredients

1 - Rack of Baby-Back Pork Ribs

2 - Tbsp Lime Chipotle Gyaldem Kitchen Seasoning

2 - Tbsp of olive oil.

1/4 - cup of water

Salt and Pepper to taste

Optional: 1/4 cup of honey, if you desire a sweeter taste.

Instructions

1. Clean the ribs in white vinegar and lemon juice. Rinse off and pat dry.
2. Place the ribs into a saucepan and set aside.
3. In a bowl, mix the Gyaldem Kitchen Lime Chipotle Seasoning, olive oil, salt and pepper. Add water to thin out if necessary. Set some sauce aside for basting while the ribs are on the BBQ.
4. With a sharp knife, slash the ribs to allow the marinade to soak into the meat.
5. Pour the sauce onto the ribs and massage into the flesh.
6. Cover the ribs and place into the fridge for 24 hours for best results.
7. When you are ready to cook, set the BBQ to low heat.
8. Place ribs on the grill and close the lid.
9. Turn the ribs periodically to allow for even cooking.
10. Baste the on each side ribs with leftover marinade.
11. When the ribs have a nice golden-brown colour, remove from BBQ.
12. Let sit for 5 minutes before serving and then cut ribs in smaller portions.
13. Enjoy!

Alternative Cooking Methods:

- Oven cook at 250 until golden brown.
- Smoke Ribs at 165 for 2 hours then BBQ on Medium for 45.

