

# Spanish Ribs

## Chile Glaze

- 1 large shallot, thinly sliced
- 1 teaspoon oil
- 1 cup honey
- 3/4 cup corn syrup
- 2 tablespoons sherry vinegar
- 2 tablespoons hot smoked paprika
- 1 1/2 teaspoons hot pepper sauce
- 1/4 teaspoon red chile flakes

## Spanish Ribs

- 1 rack **Smithfield® Prime Pork Back Ribs**, membrane removed
- 1 1/2 tablespoons brown sugar
- 2 1/2 teaspoons sweet smoked paprika
- 2 teaspoons mustard powder
- 1 1/2 teaspoons ground coriander
- 3/4 teaspoon ground fennel seeds
- 3/4 teaspoon fresh ground black pepper
- 1/4 teaspoon red chile flakes
- Crushed Marcona almonds or sliced, blanched almonds

## Cabbage Slaw

- 1 cup mayonnaise
- 2 tablespoons chopped pickled guindilla or pepperoncini peppers
- 1 tablespoon brine from pickled guindilla or pepperoncini peppers
- 1 teaspoon lemon juice
- 1 tablespoon plus 1/2 teaspoon chopped flat leaf Italian parsley, divided
- 2 cups thinly sliced green cabbage
- 1 cup thinly sliced carrot
- 2 tablespoons sliced pickled guindilla or pepperoncini peppers
- 1 teaspoon kosher salt

1. Heat oven to 325°F. Combine brown sugar, sweet smoked paprika, mustard, coriander, fennel, black pepper and 1/4 teaspoon red chile flakes. Rub rib rack with seasoning and wrap in aluminum foil. Place on baking sheet and roast 4 hours until tender. Remove from oven and let stand, wrapped, for 1 hour.

2. Meanwhile, make Chile Glaze by sweating shallot in oil over medium heat until soft but not browned. Stir in remaining ingredients; simmer 10 minutes until glaze consistency.

3. To make Cabbage Slaw, mix together mayonnaise, chopped guindilla peppers with brine, lemon juice, and 1/2 teaspoon parsley. Combine remaining ingredients in salad bowl including remaining 1 tablespoon parsley; toss with mayonnaise mixture. Note: May not need all of the mayonnaise.

4. Heat oven to 400°F. Remove ribs from foil and place on baking sheet; coat with Chile Glaze. Bake for 5 minutes to set glaze. Garnish ribs with crushed Marcona almonds, if desired, and serve with Cabbage Slaw.

Makes: 2 servings

Prep Time: 25 minutes

Cook Time: 4 hours plus 1 hour stand time

# GARCÉS