

Cherry Chipotle BBQ Sauce- originally found in Bon Appetit Magazine

Makes 2 cups ... way more than needed for 2 racks of ribs, but the extra is nice for dipping.

- 1 cup ketchup
- 1/2 cup cherry preserves (I use Bonne Maman.)
- 1 teaspoon finely grated lemon peel
- 2 Tablespoons fresh lemon juice
- 2 Tablespoons molasses
- 2 Tablespoons golden brown sugar
- 1 Tablespoon Worcestershire sauce
- 1 Tablespoon soy sauce (or gluten-free tamari sauce for those with Celiac's disease or wheat allergies)
- 1 to 2 canned chipotle chiles in adobo sauce, minced, (use only one for less spice) plus 1 Tablespoon of the adobo sauce
- 1 teaspoon liquid smoke
- 1 teaspoon onion powder
- 1 teaspoon unsweetened cocoa powder

Bring all ingredients to a simmer in medium saucepan, stirring often. Reduce heat to medium-low and simmer 10 minutes, stirring often. Season sauce to taste with salt and pepper.

Sauce can be made up to 1 week ahead. Cover tightly and refrigerate.

To prepare ribs: Salt and pepper the racks of ribs generously. Wrap in two layers of foil (one of heavy-duty). Place in a large roasting pan or on a baking sheet. Bake at 400° F for at least 2 hours. Bake for 2.5 or 3 hours if you like the meat falling off the bone.

Open the foil from around the ribs and fold it back. Spoon the sauce onto the ribs, then broil for 2-3 minutes or until the sauce is bubbly and browning.

Cut into 2-3 rib portions and serve with extra sauce.

This sauce is killer with chicken or pork tenderloin as well as ribs! Salt and pepper the meat. Brown the chicken or pork tenderloin in a skillet on medium-high heat. Transfer to a heat-proof pan if your skillet is not oven-safe, and bake for about 20-minutes. Be sure to test the temperature (160° F for chicken/150° F for the tenderloin). Baste with the sauce and allow to brown slightly. Allow to rest for at least 10 minutes before serving. The meat will continue to cook and the juices will settle. Serve with extra sauce.