

Honey-Chipotle Glazed Ribs

-Inspired by recipe in Everyday Food, June 2009

- ¼ cup minced, canned chipotle chiles in adobo sauce
- ½ cup honey, divided
- ¼ cup dry mustard powder
- 3 T. coarse salt
- 2 T. ground pepper
- 2 racks of pork spare ribs (2.5 lbs each)
- Lemon wedges, for serving

Preheat the oven to 400° F. In a small bowl, combine the chipotles, ¼ cup of the honey, the mustard powder, salt, and pepper.

Put a large piece of heavy-duty aluminum foil on a baking sheet and put the ribs on it. Pour the honey mixture on the ribs making sure they are covered on both sides. Wrap the foil tightly and bake the ribs for 2-2 ½ hours.

Heat the grill to medium-high. Take the ribs out of the foil and brush them with another ¼ cup of honey. Put them on the grill, meat side down, for about 3 minutes. Turn them over and leave them for another 3 minutes.

Cut between the bones to separate the ribs and serve with lemon wedges.