

# "Fork & Knife Ribs" with Honey-Chipotle Barbecue Sauce

Approximately 6-8 portions

## Ingredients:

Ribs (St. Louis cut) 6 full racks

### Barbecue Rub

Mustard powder 1 T

Dark brown sugar 2 T

White sugar 2 t

Paprika 1 T

Kosher salt 2 T

Fresh sage (minced fine) 1 T

Fresh ginger (minced fine) 1 T

Fresh garlic (minced fine) 1 T

Fresh onion (minced fine) 1 T

Black pepper 1 t

Ancho chili powder 1 T

Cayenne pepper 1/4 t

Water 1 ounce

### Braising Liquid

Beef stock 1 quart

Coffee 1 pint

Cider vinegar 1 pint

### Barbecue Sauce

Bacon grease 2 T

Onion (diced fine) 1 cup

Garlic (minced) 4 cloves

Fresh thyme (picked and minced) 2 T

Cider vinegar 1/2 cup

Fresh lemon juice 2 T

Chipotle peppers in adobo sauce 2 ounces

Honey 1 cup

Worcestershire sauce 1/4 cup

Ketchup 4 cups

Creole mustard 1/4 cup

Dark brown sugar 1/2 cup

Chili powder 1/4 cup

Red pepper flakes 1/2 t

Paprika 1 t

Kosher salt to taste



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# "Fork & Knife Ribs" with Honey-Chipotle Barbecue Sauce

Approximately 6-8 portions

## Method:

Combine all dressing ingredients in a bowl and blend into a paste.

Rub the racks of ribs on all sides with the barbecue rub. Place the seasoned ribs on a hot grill for 4-5 minutes per side to caramelize the meat and spice blend.

Remove the seared rib racks from the grill and place "standing up" like files in a filing cabinet inside of a large roasting pan. Add the beef stock, coffee, and cider vinegar to the roasting pan as a braising liquid. Wrap the pan in aluminum foil tightly and place in a 300 F degree oven. The ribs will cook for approximately 3 hours until tender (after 1 ½ hours check every half hour...the meat should not be falling off the bone, but when done should be very easy to pull from the bone).

To make the sauce place a large sauce pan over medium heat, add bacon grease and sauté onion, garlic and thyme until the onion is translucent.

Reduce the heat on the sauce pan to low, and add all of the remaining sauce ingredients except salt. Simmer for at least 1 hour.

Adjust the sauce seasoning to taste with kosher salt, and reserve for ribs.

Once your ribs are tender, remove them from the braising liquid and glaze them with barbecue sauce. Serve and enjoy while hot.

Chef's note: If you have extra barbecue sauce, cool it down and place in the refrigerator. It will last for a few weeks and can be used like any standard barbecue sauce.



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