

Jamaican Ribs

Ingredients:

2 Tablespoons brown sugar
2 teaspoons fresh ginger root, grated
¼ teaspoon cayenne pepper
¼ teaspoon ground cloves
½ teaspoon ground cinnamon
1 teaspoon paprika
1 teaspoon dried oregano
2 teaspoons black pepper
1 teaspoon salt
2 limes, zested and juiced
1 Cup orange juice
1 rack pork back ribs

Directions:

Preheat oven to 350 degrees

Mix brown sugar, ginger, cayenne, cloves, cinnamon, paprika, oregano, pepper, salt, and lime zest. Set aside. Squeeze limes. Combine the juice of the limes to the orange juice.

Rub the ribs on both sides with the spice mixture. Place in a baking vessel and pour juice in pan.

Cover with a lid or aluminum foil and bake in preheated oven for 90 minutes. Remove the ribs

and put all the liquid in a saucepan. Over medium heat cook the liquid until it has thickened or

reduced by about half. Return the ribs to the pan. Baste with the thickened liquid. Return ribs to

the oven and cook for another 20-30 minutes until glistening and caramelized a little.

I usually do the last step right before serving. These ribs are nice for company as you can make them ahead of time and then do the last basting and heating up right before you serve them.