



## Pork Back Ribs with Mango and Chile de Árbol



PREP TIME

**3 1/2**

hours



COOK TIME

**1 1/2**

horas



SERVINGS

**8**

people

Combine juice, vinegar, cinnamon, ginger, garlic, honey and chili peppers in a large bowl and marinate ribs for 3 hours or more, turning several times. Heat oven to 350° F and cut ribs the size of the serving pieces. Place the ribs in a baking pan and pour some of the marinade over the meat. Bake for 1 1/2 hours adding some of the marinade over the ribs; add some water in the pan to prevent from burning. Serve with the sauce left in the pan.

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### INGREDIENTES

- 8 pounds pork back ribs
- 1 1/2 cups mango juice
- 1/2 cup wine vinegar
- 1/2 teaspoon cinnamon
- 1 teaspoon fresh ginger, minced
- 3 garlic cloves, crushed
- 3 tablespoons honey
- 3 chiles de arbol (chili peppers), deveined, minced