



Guava-Glazed Back Ribs

By Chef José Mendín for PorkTeInspira.com

FOR THE RIBS

- 1 rack back ribs, about 2 ½ pounds total, cut in half
- 1 cup rib rub
- 1 gallon water
- 2 cups guava BBQ sauce
- 2 cups cilantro lime slaw
- 1 tablespoon olive oil

Place ribs in a large mixing bowl and rub with rib spice mixture until well coated. Cover bowl with a plastic wrap and refrigerate for 1-4 hours. Once ribs have been marinated, bring 1 gallon of water to a boil. Add the ribs, cover and simmer over low heat for 45 minutes or until tender. Remove ribs from water and set aside to cool. Turn on grill and brush lightly with oil. Heat grill to 450°F. Once grill is hot, add the ribs and begin basting with guava BBQ sauce. Cook ribs for about 15 minutes, 7-8 minutes on each side. Once the ribs are golden brown, remove from grill. Suggest serving with cilantro lime slaw.

FOR THE RIB RUB

- 5 garlic cloves, minced
- 1 tablespoon thyme, chopped
- 1 tablespoon cilantro, chopped
- 2 teaspoons cayenne pepper
- 1 teaspoon cumin
- 1 tablespoon kosher salt
- 1 teaspoon black pepper, ground

In a small bowl, combine all ingredients and mix.

FOR THE GUAVA BBQ SAUCE

- ½ cup water
- 1 tablespoon soy sauce
- 1 cup guava paste
- 1 cup BBQ sauce
- 1 teaspoon black pepper, ground

In a small pot, combine water, soy sauce and guava paste and cook over medium heat. Once guava paste melts, add BBQ sauce, ground black pepper and stir. Remove from heat and set aside to cool.

CILANTRO LIME SLAW (optional)

- 3 tablespoons fresh lime juice
- 1 pickled jalapeno, sliced
- 1/3 cup fresh cilantro, chopped

4 cups green cabbage, finely sliced
4 green onions, sliced (about ¼ cup)
1 teaspoon kosher salt, to taste
1 teaspoon olive oil

In a small bowl, combine all ingredients and mix.

SERVES 4

TOTAL PREP TIME 15 minutes + desired refrigeration time of 1-4 hours

TOTAL COOKING TIME 60 minutes

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