

Fumé's Famous Five Napkin Ribs

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2005 Laraine Syrah

Use '3 and down' spare ribs available at most butcher counters or baby back ribs. They are small enough to be manageable but have enough fat to stand up to the long cooking process and have incredible pork flavor. The secret to our ribs is to score the underside of the ribs. It insures the meat to fall off the bone. The barbecue sauce is both tangy and spicy, a great balance. Enjoy these ribs with your favorite slaw and/or baked beans...and don't forget the napkins!

This recipe is for two slabs of ribs, the recipe doubles and triples with ease and the BBQ sauce is a great staple to have on hand.

For the Paste:

2 tablespoons chopped garlic
1 tablespoon ground cumin
2 tablespoon chili powder
1 tablespoon cayenne
3 tablespoon dark brown sugar
3 tablespoon kosher salt
1 tablespoon ground black pepper
(freshly ground)
¼ cup lime juice
8 dashes Tabasco
2 tablespoon olive oil

For the BBQ Sauce:

1 cup diced white onion
1 tablespoon chopped garlic
¼ cup molasses
1 cup catsup
¼ cup orange juice
1 teaspoon ground cumin
2 tablespoon chopped cilantro
3 each chipotle chilies (smoked jalapeños, in the Mexican food isle)
1 tablespoon olive oil

Method:

Preheat the oven to 200° degrees.

In the food processor, combine the paste ingredients and blend until smooth. Dry the ribs with a paper towel and on the backside score with a knife in a 'checker board' pattern. Then rub generously with the paste. Place on a baking sheet, scored side down, and slow roast for 3-4 hours until the meat is very tender. It should pull easily from the bone. At this point they may be cooled and grilled another time or go right to the grill. They will store tightly wrapped in the refrigerator for up to 4 days.

While the ribs are roasting, heat a pot with 1 tablespoon of olive oil and sweat the onion and garlic. When soft add the remaining ingredients and bring to a simmer and cook for 10-15 minutes. Add the sauce to a blender in small batches and carefully blend smooth. Taste for salt. The sauce will keep for up to two weeks in the refrigerator.

Grill the ribs with the rack set as high as possible allowing them get a light crust. Brush with sauce during the last minute or two.