



## **Pincho Ribs with Sherry Glaze**

Chef Tevis  
(Serves 8)

### **Ingredients:**

#### **Ribs**

4 racks of baby back ribs (about 8 lbs)  
½ cup smoked sweet paprika  
¼ cup kosher salt  
1 tbsp granulated onion  
1 tbsp granulated garlic  
1 tbsp crushed red pepper  
1 tbsp ground cumin  
1 tbsp ground coriander  
1 tbsp freshly ground black pepper  
1 tbsp dried oregano

#### **Glaze**

1 cup honey  
¾ cup dry sherry  
2 tbsp soy sauce  
1 tbsp tomato paste  
1 tsp kosher salt  
½ tsp Sriracha chile sauce  
2 dashes Angostura or other bitters

### **Directions:**

Preheat the oven to 350°.

In a small bowl, mix the paprika, salt, onion, garlic, crushed red pepper, cumin, coriander, black pepper and oregano; rub all over the ribs.

Transfer the ribs to a large roasting pan and cover tightly with foil.

Roast for 2 hours, until the ribs are very tender.

In a saucepan, whisk the honey, sherry, soy sauce, tomato paste, salt, Sriracha and bitters. Boil until reduced by half, 8 minutes.

Increase the oven temperature to 400°.

Uncover the ribs and transfer to 2 large rimmed baking sheets.

Let cool to room temperature.

Cut the racks into individual ribs.

Brush the ribs with the glaze and roast in the upper and lower thirds of the oven for 15 minutes, until richly lacquered; brush the ribs halfway through with the remaining glaze.

Serve the ribs hot or warm.