



Latin Pork Back Ribs with Smoky Pineapple-Mango

Ingredients:

3 to 4 pounds back ribs

Makes: 3-4 servings.

Prep Time: 15 minutes

Cook Time: 1 1/2 hours

Dry Rub:

2 tablespoon packed brown sugar
2 teaspoons dried oregano leaves
(preferably Mexican oregano)

3/4 teaspoon ground cumin

1/2 teaspoon salt

1/4 teaspoon ground red pepper
(cayenne)

Smoky Pineapple-Mango Sauce

1/3 cup pineapple juice

1/4 cup vegetable oil

1/4 cup fresh lime juice

3/4 cup chopped fresh mango

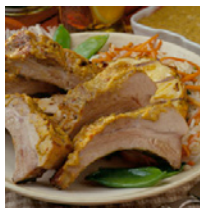
2 tablespoons chopped fresh cilantro

1 tablespoon chipotle peppers in adobo sauce

1/2 teaspoon dried oregano leaves (Mexican)

1/4 teaspoon salt

1 clove garlic, minced (1/2 teaspoon)



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Directions:

1. Preheat grill to medium.
2. In small bowl, stir together rub ingredients; rub onto all surfaces of ribs.
3. Grill ribs over indirect* medium heat (about 350°F.) for 1 hour.
4. Place sauce ingredients in food processor or blender container; process until nearly smooth.
5. Reserve half of sauce to serve with finished ribs.
6. Brush remaining sauce on ribs; grill for an additional 30 minutes until ribs are tender and meat pulls from the bone.
7. Heat reserved sauce and serve with ribs.

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Recipe courtesy of the National Pork Board.