

Sticky Java Ribs



Ingredients

5 lb / 2.5 kg pork side ribs
2 limes, cut into thin slices
1 cup / 250 mL strong brewed coffee
½ cup / 125 mL EACH ketchup, red wine vinegar and soy sauce
¼ cup / 50 mL molasses
1-2 tsp / 5-10 mL Tabasco sauce
¼ cup / 50 mL packed brown sugar
2 small shallots, finely chopped
2 cloves garlic, minced

Directions

1. Preheat oven to 325°F.
2. Lift and peel membrane from the back of each rack of ribs.
3. Line rimmed baking sheet with heavy duty aluminum foil. Place ribs on baking sheet meat side up.
4. Randomly arrange lime slices over ribs. Cover ribs with foil and roast 1 ¼ hours or until meat begins to pull away from bones.
5. Meanwhile, in medium saucepan, combine remaining ingredients. Bring mixture to a boil over medium heat. Reduce heat and simmer until sauce thickens slightly, about 15 minutes.
6. Remove ribs from oven. Preheat barbecue on high; reduce heat to medium-low.
7. Place ribs on lightly oiled grill grates and brush generously with sauce.
8. With barbecue cover up, turn and brush ribs frequently with sauce until they become a rich, mahogany brown, about 20 minutes or until all the sauce is used. Serve immediately.

Additional Info

- **Cut:** Ribs
- **Prep Time (Minutes):** 30
- **Cook Time (Minutes):** 90
- **Number of Servings:** 4-6