



Sugar Apple

Posts From The Caribbean

Oven-Baked Baby Back Ribs with Tamarind Glaze

Look for the tamarind drink concentrate in shops catering to a Caribbean or Indian clientele. You'll have more glaze than you need for two racks of ribs. This glaze will easily sauce six to eight racks of ribs. I think I might try my leftover glaze on barbecued chicken. Two racks of ribs will serve four light eaters or two greedy buggers. I've seen Audrey polish off an entire rack on her own and still have room for dessert.

Tamarind Glaze

1 cup tamarind drink concentrate

1/4 cup brown sugar

1 tablespoon fresh lime juice

2 tablespoons apple cider vinegar

1/3 cup hot pepper jelly

1/4 cup ketchup

1/2 cup mango nectar

1/4 cup papaya nectar

1 teaspoon hot pepper sauce

1/4 cup dark rum

1 large clove of garlic, peeled and squashed

a 1" piece of ginger peeled

Ribs

2 racks of baby back ribs

1 tablespoon creole or jerk seasoning

salt and freshly ground pepper

To make the glaze, put all the glaze ingredients into a saucepan and bring to a boil over medium high heat. Reduce the heat to low and let it simmer for 20 minutes. Discard the garlic clove and the hunk of ginger and reserve the glaze until needed.

For the ribs, preheat the oven to 300°. Season the ribs with the creole or jerk seasoning and salt and pepper and put them on a sheet pan lined with aluminum foil. Bake for 2 hours. Remove the ribs from the oven, brush them generously with tamarind glaze and return them to the oven for 30 minutes. Brush the ribs with glaze again, if desired, then run the ribs under the broiler for a few minutes until the glaze bubbles and browns a bit.

Remove the ribs from the oven, cut them into 2-rib pieces and serve with lots of paper napkins. *Serves 2 with leftovers for tomorrow's school lunch.*

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