



Boneless Ribs

Serves 1

Ingredients:

- 3 lbs. Baby Back Pork Ribs (Approx. 15 pieces)
- 3/4 cup Light Brown Sugar
- 2 Tbsp. Fresh Ginger , chopped
- 1 1/2 tsp. Kosher Salt
- 1 tsp. (1 each) habañoero Pepper , seeded
- 1/2 cup Tomato Puree
- 1/2 cup Water

Directions:

1. Preheat oven to 325F.
2. Puree light brown sugar, ginger, salt and habañoero peppers together in a food processor to make a paste.
3. Rub paste over ribs and place in a roasting pan. Pour tomato puree and water in bottom of pan and tightly cover with aluminum foil.
4. Place in preheated oven and bake approximately 3 hours or until ribs are easily fall off the bone.
5. Remove from oven and place ribs on work surface. Reserve liquid for habanero honey bbq sauce.
6. Cut ribs into individual portions and gently remove bone from rib, leaving meat in one piece.
7. Place boneless ribs on 1/2 sheet pan and cool completely. Hold refrigerated until ready for use.