

ginger citrus baked ribs

Spare ribs are always tasty, but they can be tough and dry if they are not moisturized in some way. That moisture can be added by soaking the ribs in brine before cooking them or by simmering the ribs in liquid before browning them. This recipe takes the latter course. The ribs are simmered with a lot of citrus fruit and ginger beer until the meat is ready to fall from the bone. Unlike your typical ketchup-based barbecue-style sauce, the citrus sauce is bright and light with a pronounced ginger kick. After being baked, the ribs are finished under a hot broiler or over a charcoal fire for a few minutes.

- 1 lemon, cut in half crosswise
- 1 lime, cut in half crosswise
- 1 orange, cut in half crosswise
- 1 cup ketchup
- 1 teaspoon ground chipotle
- 1 teaspoon ground cumin
- ½ teaspoon ground oregano
- 2 racks baby back ribs, weighing about 1½ pounds each
- 1 onion, thinly sliced
- 2 garlic cloves, thinly sliced
- 3 cups Szechuan Ginger Beer (page 109) or purchased ginger beer

4 SERVINGS

1. Squeeze the juice from half of each lemon, lime, and orange into a small bowl. Add the ketchup, chipotle, cumin, and oregano, and mix well. Set aside ¾ cup of the sauce. Place the ribs in a roasting pan large enough to hold them in a single layer and brush them with the remaining sauce.

2. Cut the remaining citrus into thin slices and scatter them, along with the onion and garlic, over and around the ribs. Pour the ginger beer all around, cover tightly with foil, and bake for about 1½ hours, until very tender.

3. Preheat the broiler or grill. Remove the ribs from the oven and broil (on a broiling pan) or grill until browned, 8 to 10 minutes. While the ribs are finishing, combine ¼ cup of the juice from the roasting pan with the remaining reserved sauce. Serve the ribs with the sauce on the side.