

# SPARE RIBS WITH RASPBERRY-JALAPENO BBQ (gluten-free, dairy-free)

## INGREDIENTS

### For the Ribs:

- 1–2 racks pork spare ribs
- **Dry Rub (use what you have):**
  - 2 tsp cumin
  - 1½ tsp salt
  - 1½ tsp garlic powder
  - 1½ tsp sazón
  - 1 tsp smoked paprika (*optional but great*)
  - ½ tsp black pepper
  - ½ tsp onion powder (*optional*)
  - ½ tsp dried oregano or Italian seasoning (*optional*)

### For the Sauce:

- 1 pint fresh raspberries
- 1 jalapeño, seeded and sliced
- 2 T orange marmalade
- 1 T liquid aminos
- 1/4 cup red wine
- 1 clove garlic, minced
- 1 tsp cumin
- 2 tsp Italian seasoning
- Salt, to taste

## DIRECTIONS

### 1. Prep the Ribs

1. **Remove the membrane** from the back of the ribs — this step matters for tenderness.
2. Pat ribs dry.
3. Rub generously on both sides with the spice mixture.
4. Let sit at room temperature for **20–30 minutes** (or refrigerate overnight if prepping ahead).

## 2. Bake Low & Slow (Foil-Wrapped)

1. Preheat oven to **285°F**.
2. Lay out a large sheet of heavy-duty foil.
3. Place ribs **meat-side down** on the foil.
4. Wrap tightly, sealing the edges well to trap moisture.
5. Transfer to a baking sheet and bake for **about 3 hours**, until:
  - ribs are tender
  - meat has pulled back from the bones

## 3. Make the Sauce

While the ribs cook:

1. Combine all sauce ingredients in a saucepan over medium heat.
2. Bring to a gentle boil, stirring as raspberries break down.
3. Reduce heat to **low** and simmer uncovered for **15–25 minutes**, until thick, glossy, and sticky.
4. Taste and adjust salt.
5. Optional: blend briefly or strain if you prefer a smoother glaze.

## 4. Unwrap, Glaze & Finish

1. Remove ribs from the oven and carefully open the foil.
2. Flip ribs **meat-side up** and discard excess liquid.
3. Brush generously with raspberry–jalapeño BBQ sauce.
4. Increase oven temperature to **425°F**.
5. Return ribs to the oven, uncovered, for **10–15 minutes**, brushing once more halfway through, until deeply caramelized and sticky.

Optional: finish under the broiler for 1–2 minutes for extra char — watch closely.

## To Serve

Slice between bones and spoon over any extra sauce. These ribs are rich, a little messy, and absolutely worth the napkins.

## Final Notes

- Sweet-tart raspberries balance the richness of the pork
- Jalapeño adds warmth without overwhelming heat
- Foil-baking keeps the ribs juicy before the glaze takes over

☞ This is one of those recipes that starts as “using things up” and ends as **something you’ll want to make again on purpose.**