

Chef from the Hood Recipes

**Chef:**

Chef Dan Berman, our Culinary Director

Restaurant:

Pacific Markets

Recipe:

Chipotle-Molasses BBQ



Juicy, sweet-hot, savory, finger-licking good ribs for dinner! Put away your fine silverware. Get out your largest napkins. Heat up the oven or start the coals. Either way, ribs are easy to cook, fun to eat and best when shared with family and good friends. Here at Pacific Market we're having a sale on ribs. Choose California baby back pork ribs, USDA choice beef ribs or both. Our meat department will cut and wrap up as many tasty ribs as you want. Buy plenty! If you're cooking ribs with Chef Dan Berman's barbeque sauce, you'll want enough ribs for seconds... and thirds! Don't forget to pick up a quart or two of our housemade potato salad. We make several kinds everyday, right here at the Pacific Market deli. We also stock a huge selection of chilled microbrewed beer, always at the best beer prices in town. Summer may be over, but barbecued rib season is now heating up!

Chipotle-Molasses BBQ Sauce !

It's easy to cook ribs! Season raw ribs with salt & pepper or Pacific Market's Spicy Dry Rub (found in the meat department). Cover and refrigerate seasoned ribs (an hour is good; overnight is better). Heat barbeque (or preheat oven to 350°). Grill ribs over indirect medium heat (or in oven on a sheet pan). When ribs are almost cooked, begin brushing with Chef Dan Berman's fabulous sauce. Continue to turn/baste while ribs finish cooking. Ribs are done when meat is tender and cooked through. If your oven-cooked ribs need more crust and caramelizing, place sheet pan under a broiler for just a minute or two. Watch very closely!! Sauces that contain sugar &/or molasses (most do) are flammable and burn quickly! Dan's recipe makes enough sauce for at least one slab of ribs. Plan on 5 or 6 pork ribs or 3 to 4 beef ribs per person.

Ingredients:

- 2 tablespoons canola oil (Spectrum)
- 1 large Spanish onion, coarsely chopped
- 3 cloves garlic, coarsely chopped
- 2 tablespoons ancho chili powder
- 1 tablespoon pasilla chili powder
- 1 tablespoon New Mexican chili powder (chili powders by Los Chileros)
- 3 cups canned plum tomatoes with juices, pureed (Muir Glen 28 oz. can)
- 1 cup water 1/4 cup ketchup (Annie's Organic)
- 1/4 cup red wine vinegar (Barrengo)
- 2 tablespoons Worcestershire sauce (Lea & Perrins)
- 1/4 cup dark brown sugar (Hain)
- 1/4 cup honey (Gipson)
- 1/4 cup molasses (Plantation)
- 2 tablespoons Dijon mustard (Maille)
- 2 chipotle chiles in adobo, pureed (from small can)
- 1/2 cup smooth peanut butter (Our Pantry Organic)
- sea salt (Bellamessa) & freshly ground black pepper (M & B)

To prepare:

Heat oil over medium heat in a heavy-bottomed medium saucepan. Add onion and garlic; cook until translucent, 3 to 4 minutes. Add 3 chili powders; cook for 1 minute. Add tomatoes and water, bring to a boil, and simmer for 10 minutes. Add remaining ingredients, except peanut butter and salt/pepper, and simmer for an additional 20 to 30 minutes or until thickened slightly, stirring occasionally.

Transfer mixture to a food processor. Add peanut butter and puree until smooth. Season with salt and pepper, to taste. Pour into a bowl and allow to cool at room temperature. Use immediately or refrigerate.