
GUAVA GLAZED BARBECUE RIBS



Serves: 4 Guests • Skill Level: Easy • Time: 24 hours

Ingredients

Marinade

- 1 onion (chopped)
- 3 tbsp. cilantro (chopped)
- 3 tbsp. oregano (chopped)
- 1 tsp. ground cumin
- 1 tsp. cracked black pepper
- 1/3 cup red wine vinegar
- 3 garlic cloves (crushed)
- 2 bay leaves
- 1/2 cup water
- 1 rack pork spareribs

Guava Barbecue Sauce

- 1 cup guava puree
- 1 cup barbecue sauce
- 3/4 cup clear honey

For the Rib Marinade

Place all the ingredients, except the water and bay leaves, in a blender. Blend until smooth, place into a mixing bowl and add the bay leaves and water. Pour the mixture over the ribs so both sides are covered and marinate for a minimum of 24 hours.

For the Guava Sauce

Mix ingredients together.

For the Ribs

Transfer the ribs and the marinade to a roasting pan*, cover and place into a preheated oven at 270 degrees. Roast for 1.5 hours. Remove the ribs from the marinade and place onto another baking tray, brush with the guava barbecue sauce and place back into the oven. Roast for 25 minutes at 340 degrees until cooked through and glazed. Remove and rest for 10 minutes, then carve.

*Can also be done in a covered barbecue grill.