



CELEBRATE THE FLAVOR



Pork Ribs on the Grill: South American Style

SERVINGS 2-4 **L** **PREP TIME** 15 mins + 4-6 hrs to marinate **COOK TIME** 3 hrs 12 mins

INGREDIENTS

- 1 1/2 - 2 lb rack of pork ribs
- 3-4 garlic cloves
- 4 whole scallions
- 1/4 tsp **La Fe Black Pepper**
- 1 tsp **La Fe Ground Cumin**
- 1 tsp **La Fe Dried Oregano** (or 2 tbsp fresh)
- 1 tsp smoked paprika
- 2 tsp chipotle chile powder
- 1 tbsp kosher salt
- 1 tbsp **La Fe Aji Amarillo Paste**
- 2 tbsp **La Fe Brown Sugar**
- 2 tbsp **La Fe Red Wine Vinegar**
- 1/4 cup orange juice
- 1/4 cup **La Fe Vegetable Oil**

DIRECTIONS

1. Slide a knife under the membrane on the bony side of the rack of ribs. It should loosen fairly easily. Peel it away completely and discard. Now rinse the ribs and pat dry. Rub coarse salt and La Fe black pepper all over meat for best flavor. Set aside.
2. For the marinade: peel garlic and chop coarsely. Next chop both white and green segments of the scallions. Place into a food processor or blender with remaining marinade ingredients; La Fe ground cumin, La Fe dried oregano, paprika, chipotle chile powder, salad, La Fe aji amarillo paste, La Fe brown sugar, and La Fe red wine vinegar. Process/blend until smooth and even throughout.
3. In a shallow dish, cover the ribs with the marinade on both sides. Make sure to coat thickly and evenly. Cover with plastic wrap and place it in the refrigerator to marinate for at least 4-6 hours (overnight preferably).
4. When ready to cook, preheat the oven to 250°F degrees. Lay out the ribs on a large piece of aluminum foil and recoat in marinade. Wrap the ribs up tightly in foil, making sure that no marinade can escape. Place wrapped ribs on a baking sheet and roast for three hours until mostly cooked.
5. Remove from the oven and allow to cool for up to one hour.
6. Now heat the grill to medium-high heat. Add wood chips as usual, if using. Place charcoal on one side so that you are left with two sections: an area with direct heat and an area with indirect heat.
7. First place ribs on direct heat (side with charcoal) and sear each side. Then move the ribs to the cooler side of the grill and cook for an additional 5-6 minutes on each side, frequently brushing with remaining marinade.
8. Remove from heat and serve warm.