

# Lime and Corona Baby Back Ribs with Chipotle Honey Glaze

## Ingredients:

- 1 rack of 13 ribs
- Two 12-oz bottles Corona beer

## Marinade Rub:

- 4 oz. olive oil
- 4 oz. lime juice
- 1/2 cup chopped onion
- 1/2 cup chopped cilantro
- 1 to 2 tbsp brown sugar
- Salt and pepper to taste

## Glaze:

- 2 tbsp olive oil
- 1 small onion, chopped
- 2 cloves garlic
- 4 tbsp salt
- 4 tbsp ground black pepper
- 1 chipotle chile in adobo
- 3 tbsp honey
- 2 tbsp apple cider vinegar
- 1 tbsp water



## Marinade Rub:

Combine the ingredients for the marinade and mix well. Rub marinade over ribs, cover with plastic wrap and refrigerate two to four hours or overnight.

## Glaze:

In 2-quart saucepan, heat olive oil on medium. Add onion, garlic, salt, and pepper. Cook 10 minutes or until golden and tender, stirring occasionally. Stir in chipotle chili, honey and apple cider vinegar. Simmer 2 minutes. Transfer to blender and puree until smooth. (If mixture seems too thick, stir in 1 tablespoon water.)

## To Cook:

Preheat oven to 350 degrees. Place ribs in a large baking pan in a single layer. Add beer until it is 1/4 inch high in the pan around the ribs. Bake uncovered for 45 mins. Cover with foil and return to the oven for another 30 minutes. Remove ribs from oven and increase temperature to 450 degrees. Baste ribs with Chipotle Honey Glaze and return the ribs to the oven uncovered for ten minutes each side, basting in between.