

## The Chef's Table

### TICKLED RIBS©

1 18oz. jar **Meat Paint©**  
1 Rack Pork Ribs (Spareribs) about 3#  
1 ½ Cups Chicken stock  
¼ to 1/3 + Cup **Rib Tickler©**  
1 Cup Apple Cider Vinegar  
1 Cup Tomato sauce  
½ Cup Pineapple juice  
½ Cup Apple cider  
¼ Cup White wine  
2 T Beef stock  
2 T Molasses  
1T **Pig Skin©**  
1 tsp. Mesquite Smoke Powder (1T Liquid Mesquite Smoke will substitute)  
1 ½ tsp. Chipotle Powder  
1 Large roasting pan with flat roasting rack  
Meat Stock (recipe follows)  
Spray/Spritzer Bottle with Liquid Smoke Mix (recipe follows)  
Plastic Wrap  
Tin foil to cover roasting pan or lid for pan

If you do not wish to remove the silver membrane on the back of the rack of ribs, have your butcher do it for you. Leaving this membrane on makes the ribs tough at that point and the membrane is not easily digested. It also prevents the meat from marinating thoroughly, lessening the overall taste experience when eating the ribs.

Liberaly coat both sides of the ribs with **Rib Tickler©**. The meat should be well coated with this dry rub. Wrap the ribs in plastic wrap and refrigerate overnight (about 10 – 12 hours). Remove from refrigerator and allow them to warm up to room temperature. Not allowing the meat to come up to temp lessens flavor and tenderness of end product.

#### Wet Mop:

In a mixing bowl combine the apple cider, apple cider vinegar, pineapple juice, tomato sauce, molasses, **Pig Skin©**, mesquite smoke powder (or liquid smoke) and chipotle powder. You should have nearly three or more cups of this mixture. This mixture should have a sour (vinegar), yet slightly sweet taste with the apple flavor relatively prevalent. (COOKS NOTE: If the mixture is too sour simply add a little more molasses to take the edge off.)

#### Meat Stock:

The meat stock is made by combining the 1 ½ cups chicken stock, 2 tablespoons beef stock and ¼ cup white wine. Combine well.

#### Liquid Smoke Mix:

While meat is warming up combine in a small mixing bowl 1 part liquid smoke with 1 part water and 1 part white wine. Example: 1/8 cup liquid smoke, 1/8 cup water and 1/8 cup white wine. (NOTE: Neither these ingredients, nor their amounts, are listed in the above recipe.) Place this mixture in the spray bottle and set aside.

Unwrap ribs and spray the inside (bone side) with the liquid smoke mixture. Do not be overly liberal with this as it may take over. Baste it with the apple juice mixture also. Be careful not to wash the dry rub off. Place the ribs, inside (bone side) down on the rack inside the roasting pan. Repeat the liquid smoke, apple juice baste routine. Pour some of the meat stock mixture into the bottom of the roasting pan until it is about ¼" deep, but not touching the meat.

Cover the pan with tin foil or its lid. Place the pan in the oven with the oven rack set in the center position of the oven. Close the oven door and turn the oven on to 200o-225o. Come back in 1 hour and baste meat with the apple juice mixture and replace cover. Repeat this basting every ½ to 1 hour for three hours. After this three hours carefully turn meat over and start the basting routine again. When basting, you can, if desired, spritz the ribs with additional liquid smoke and drippings from the bottom of the pan. Adding liquid smoke really depends on how smoky you want the ribs to taste. After about another 2 hours (we are now pushing about five hours of cooking) remove the tin foil/lid and baste with the liquid from the bottom of the pan, or a mixture of these drippings and the baste mixture. Turn meat over after ½ hour of cooking without the cover and baste again with the drippings, and cook another ½ hour.

After six hours of cooking, remove the ribs from the oven. At this point the meat should be pulling away from the bone. Liberally paint the meat with the **Meat Paint®** (both sides) and glaze under the broiler, or on your bar-b-q applying the **Meat Paint®** as required until you have a nice dark brown to almost black color on the outside of the ribs. Remove from the heat and let stand covered, for about five minutes before cutting and serving. Use the remaining **Meat Paint®** as a dipping sauce if desired.

Enjoy!

Another fine evolving recipe from **The Chef's Table!**