

## New Jersey Ribs

6 pounds pork ribs (about 2-3 pound racks)  
1 teaspoons cumin, ground  
1 1/2 tablespoons chili powder  
2 tablespoons coarse salt  
1/2 teaspoon ground black pepper  
3 tablespoons oregano (dry) or 1/4 cup chopped fresh oregano  
3 tablespoons cilantro (dry) or 1/4 cup chopped fresh cilantro  
3 tablespoons orange juice  
3 tablespoons lime juice, freshly squeezed  
4 dashes Frank's Hot Sauce (or more if you like)  
2 tablespoons garlic, minced  
2 tablespoons olive oil  
1/2 cup dark brown sugar

Preheat the oven to 250 degrees.

Make a paste by putting the dry ingredients—cumin through cilantro—into the base of a small food processor and pulsing until mixed together. Pour in the orange juice, lime juice, Frank's Hot Sauce and minced garlic. Mix again. Add the garlic and stream in the olive oil. Remove to a small bowl and mix in the dark brown sugar. The final texture should resemble a paste.

Dry the ribs with a paper towel. Place them on a baking sheet lined with parchment or foil. Don't stack the ribs. Brush the paste onto both sides of each rack of ribs.

Place the baking sheet in the preheated oven and slow roast them for about 3 hours. At about 1 hour intervals check the ribs and add more paste if you have any left over. During the last half hour you can brush the ribs with your favorite barbeque sauce.

Remove the ribs from the oven. They may be covered and refrigerated overnight at this point.

The paste is rather thick so you may remove some of it if you feel it is too thick--this is all a matter of personal preference. Finish by placing the ribs on a grill set at medium heat. This step is merely to caramelize the wonderful paste that is clinging to the outside of the ribs and should take less than 10 minutes.

Remove the ribs to a cutting board and when they're cool enough to handle cut them between the rib bones. Serve as is or accompanied by your favorite barbecue sauce.