



Original Recipe with Sweet Season Spice Blend Recipe:

### **Cocoa and Chili Spiced Baby Back Ribs by Chef Daniel Orr**

3 racks baby back ribs; cut into thirds

Marinade:

1 cup nam pla (fish sauce)

1/2 cup soy sauce

1 cup Chinese black vinegar

1 cup leftover coffee

1 quart tomato sauce

1/2 cup honey

1 cup brown sugar

1/2 cup cocoa powder

3 Tablespoons garlic powder

1 Tablespoon cinnamon powder

2 Tablespoons Sweet Seasons Spice Blend

2 Tablespoons sesame paste

Combine all the marinade ingredients in a saucepan; bring to a simmer. Reduce heat and cook, stirring for 10 to 12 minutes. Remove from heat; cool to room temperature.

Pour over meat to cover liberally and marinate for 2 to 24 hours. Reserve remaining marinade in refrigerator for another use.

When ready to cook, place large pieces of aluminum foil on counter top. Place 2 to 3 pieces of the ribs on each one. Spoon over a bit of the marinade and fold tightly.

Place any remaining marinade in a thick bottom saucepan. Boil the reserved marinade from the meat and blend in a blender until smooth. Reserve sauce in refrigerator until needed.

Place the rib packages in a single layer on cookie trays. Place in a preheated 300 degree F oven and cook for 2 to 2-1/2 hours or until tender. Remove from oven; cool to room temperature. Refrigerate until needed.

To serve: Cut ribs and grill over medium high heat until hot throughout. Warm sauce slowly and paint the ribs with it.

### **Sweet Season Spice Blend**

1 tsp. ginger powder

1/2 inch cinnamon stick

1/2 tsp. annatto seeds

1/2 tsp. pomegranate powder

2 teaspoons fennel seeds

2 teaspoons coriander seeds

2 pieces star anise

2 pieces cloves

1 piece mace

1/4 teaspoon fresh ground nutmeg

2 bay leaves

Grind in a spice blender. Store in an airtight container in a cool, dark place.

**Cook's Note:** Use a pumpkin pie spice in its place

## Cocoa Chili Spiced Asian Baby Back Ribs *(inspired by Chef Daniel Orr)*

Half of his original recipe.

1 rack baby back ribs; cut into thirds  
1/2 cup nam pla (fish sauce)  
1/4 cup soy sauce  
1/2 cup Chinese black vinegar  
1/2 cup leftover coffee  
2 cups tomato sauce  
1/4 cup honey  
1/2 cup brown sugar  
1/4 cup cocoa powder  
1-1/2 Tablespoons garlic powder  
1 Tablespoon pumpkin pie spice  
1 Tablespoons sesame paste  
1 star anise  
1 cinnamon stick  
1 teaspoon fennel seeds  
1 teaspoon coriander seeds  
1 bay leaf

Combine all the ingredients except the pork ribs in a large saucepan; bring to a boil. Reduce heat and cook, stirring for 10 to 12 minutes. Remove from heat; cool to room temperature. Strain mixture removing large spices and seeds.

Place ribs portions in 13x9-inch pan. Pour sauce over generously over ribs; cover with plastic wrap, and marinate for 2 to 24 hours in the refrigerator.

When ready to cook, make foil packets. Use large pieces of aluminum foil on counter top. Place 2 to 3 pieces of the ribs on each one. Spoon over a bit of the marinade and fold tightly to seal each packet. Place in large baking pan. Place in a preheated 300 degree F oven and cook for 2 to 2-1/2 hours or until tender. Remove from oven; cool to room temperature. Refrigerate until needed.

Meanwhile, place any remaining marinade in a thick bottom saucepan. Boil the reserved marinade from the ribs. Reserve smooth sauce in refrigerator until needed.

**To serve:** Cut ribs into serving size and grill over medium high heat or under broiler until hot throughout. Warm sauce slowly and spoon over the ribs.

**Yield:** serves 4 to 6

**About the Recipe:** Chef Orr says, “A wonderful blend of cultures comes together in the kitchen when you make this recipe. Friends and family comment on the aroma.” Flavors of coffee, chocolate, sesame, and cinnamon intermingle creating unique baby back ribs. The marinade can be used on pork loin, duck, game, or even chicken. Say “Hello” to a new taste experience.

**Cook’s Tip:** I love his technique for cooking the ribs in the oven. It’s so easy and quick for serving and storing.