

Raspberry Chipotle Ribs

The recipes and photography for this post were provided by local blogger, Sally Roeckell of [365 Barrington](#).

Ingredients:

- 4 to 5 pounds baby back ribs
- 1/2 cup chipotle rub
- 1 teaspoon kosher salt plus more to taste
- 1/4 cup fresh orange juice
- 1/4 cup honey, plus more as needed
- 2 tablespoons soy sauce
- 1/4 cup raspberry preserves
- Zest of one lime
- 1 tablespoon lime juice
- 2 tablespoons of canola oil
- 4 small shallots
- 2 cloves garlic grated on a micro plane or minced.



Note: I sometimes like to double the sauce so I have plenty of extra for serving.

Instructions:

1. Cut the ribs into chunks of two or three ribs, depending on their size, and place them in a large bowl. Toss with your favorite chipotle rub and set aside while you prepare the sauce.
2. In a small bowl, combine raspberry preserves, orange juice, honey, soy sauce, lime zest and lime juice and set aside (use only 2/3 of the sauce at first. Save the rest to coat ribs on the grill before serving)
3. Using the sauté function, heat the oil in the pressure cooker stir in the shallots and cook until they are soft, about five minutes. Stir in the garlic and cook until fragrant, another minute, then stir in the sauce mixture bring to a simmer then scrape the sauce into the large bowl of ribs toss gently to combine. (if not using a pressure cooker then simply follow these steps in a dutch oven.)
4. Arrange the ribs standing up along the outer edge of the pressure cooker, making a ring with the meat side of the ribs facing out. Continue with the remaining ribs arranging them in concentric circles pour any remaining sauce over the ribs, cover and cook on high pressure for 32 minutes. Allow the pressure to release naturally. (if not using a pressure cooker, place ribs and sauce mixture into a covered roasting pan. Cook at 300 for 4 hours until ribs are tender)
5. Heat the grill to medium high heat.
6. Transfer the ribs, meat side down, to a rimmed baking sheet. Turn the pressure cooker to the sauté function and cook to reduce the sauce until it's thick, about 15 minutes. (if using

the roasting pan pour sauce drippings into a sauté pan and cook on medium flame stirring occasionally until the volume is reduced by half.) Spoon the fat off the top when finished.

7. Taste the sauce and adjust the seasoning. Brush the ribs with the sauce. Grill the ribs until they are caramelized at the edges. Then flip them over, brush with more sauce, and broil on that side until charred. Serve immediately with more sauce on the side.
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