

PORK RIBLETS WITH HONEY-PEPPER GLAZE

Ingredients

Riblets

- 1 (2-lb.) rack pork back ribs, cut in half lengthwise across bones
- 3 teaspoons chili powder
- 1 teaspoon celery salt
- 1/2 teaspoon dry mustard

Glaze

- 1/3 cup honey
- 1 tablespoon lemon juice
- 1/2 teaspoon coarse ground black pepper

Directions

- 1 Line 15x10x1-inch baking pan with foil; spray foil with nonstick cooking spray. Place rack of ribs in single layer in sprayed foil-lined pan.
- 2 In small bowl, combine chili powder, celery salt and mustard; mix well. Sprinkle one side of ribs with half of spice mixture; turn and sprinkle other side with remaining spice mixture. Let stand at room temperature for 15 to 30 minutes.
- 3 Heat oven to 300°F. Bake ribs at 300°F. for 1 hour. Meanwhile, in small saucepan, combine all glaze ingredients; mix well. Bring to a boil over medium heat, stirring occasionally.
- 4 Remove ribs from oven; cool about 10 minutes. Increase oven temperature to 350°F. Cut ribs into individual riblets; return to baking pan in single layer. Brush one side of riblets with glaze.
- 5 Return to oven; bake at 350°F. for 15 minutes. Turn riblets; brush other side with glaze. Bake an additional 15 minutes. Discard any remaining glaze. Serve warm.

Expert Tips

Cut from the pork loin, back ribs are leaner and meatier than spare ribs, which are cut from the lower ribs and breast bone. Ask the meat cutter to cut the ribs in half.

Celery salt is ground celery seed and salt. Celery seed comes from lovage, wild celery native to India.

Prepare the recipe and cool. Cover and refrigerate it for up to a day. To serve, arrange a single layer of the riblets on a foil-lined cookie sheet lightly sprayed with nonstick cooking spray. bake at 350°F for 15 to 20 minutes or until hot.

For a nice casual meal, try this recipe as a main course: Leave the ribs whole instead of cutting them in half, and serve them with coleslaw.