

Main

Sweet & Spicy Pork Ribs



Ready in **1 hour 15 minutes**

Serves: **6**

Ingredients

Rub

- ¼ Cup brown sugar
 - 1 Tbsp palm sugar
 - 1 Tbsp smoked paprika
 - 2 tsp ground cumin
 - 2 tsp seasoned salt
 - 1 tsp garlic salt
 - 1 Tbsp dried rosemary
 - Zest of 2 lemons
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- 4 pounds of pork ribs
 - 4 Tbsp butter
 - 4 Tbsp honey
 - 1 Tbsp dijon mustard

Preparation

1. Preheat the oven to 350 degrees. (I use a convection oven at 350 degrees.)
2. Rinse and pat the ribs dry. Place in a large baking pan and set aside.
3. Mix all the dry ingredients plus zest of lemons together.
4. Rub mixture all over the ribs, front and back.
5. Bake for approximately 60 minutes checking for doneness.
6. While ribs are cooking, add butter, brown sugar and mustard in a small pot. Mix well. Simmer for 1-2 minutes.

7. Pour the above sauce over ribs. Broil for 1-2 minutes, until bubbly. Remove from the oven.

Tips

If you want to decrease the cooking time, cut ribs into single servings of 2-3 pieces. Check frequently for doneness.

Spiritual message from this recipe

We all have the same divine core ingredients. We have our free agency to flavor ourselves and our lives with whatever we want to. We can tailor it to our liking - spicy, sweet, savory. We choose what we marinate ourselves in by who we choose to spend time with. This can always be adjusted to create a more flavorful experience.