

# Jalapeño Honey Ribs

- Prep Time: 15 minutes
- Cook Time: 2 hours
- Total Time: 2 hours, 15 minutes
- Servings: 6



## Ingredients:

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- 14 ounces Chef's Cupboard Beef Broth
- 2 pounds Black Angus Beef Country Style Ribs

## Glaze:

- 1/2 red onion
- 2 jalapeños
- 1 cup cherry tomatoes
- 1 tablespoon Carlini Pure Olive Oil
- 1/4 cup packed cilantro
- 3 tablespoons Berryhill Honey
- 1/2 teaspoon Stonemill Paprika
- 3/4 teaspoon Stonemill Garlic Powder
- 3/4 teaspoon Stonemill Iodized Salt
- 1/2 cup diced cantaloupe

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## Directions:

1. In a medium saucepan, bring the beef broth and ribs to a boil, reduce heat. Cover and simmer 1 1/2 hours. Reserve.
2. Heat a grill pan over high heat. In a medium bowl, combine the red onion, jalapeños, cherry tomatoes and olive oil. Toss until coated. Grill vegetables until charred. Stem the jalapeño. Remove seeds (optional).
3. In a blender, puree the charred vegetables and remaining ingredients.
4. Grill ribs, baste with glaze. Serve with remaining glaze.



Recipe Courtesy of:  
ALDI Test Kitchen