



FINCH + FENNEL

Smoked Cherrywood Pork Ribs

PREP TIME: 25 minutes

COOK TIME: ~5 hours

INGREDIENTS:

¼ c Molasses

½ c Applesauce (without sugar)

3 Garlic Cloves, minced or grated

1 tsp Cayenne

1 tsp Smoked Paprika

2 Tbsp F+F Cherrywood Smoke Sea Salt

1 ½ lb Pork Ribs

INSTRUCTIONS:

1. In a sauce pan, on medium-low heat, stir together molasses applesauce & garlic.
2. Simmer for 15 minutes, making sure it does not boil.
3. Remove sauce from heat to cool. Preheat the oven to 250°F.
4. Mix together cayenne, paprika & F+F Cherrywood Smoke Sea Salt. Coat rack of ribs with dry rub mixture.
5. Cut a large enough piece of foil to wrap up the entire rack of ribs. Place the ribs on the foil & pour half of the warm sauce onto the ribs, spreading it around evenly with a basting brush. Wrap the ribs in the foil.
6. Bake ribs on a foil-lined roasting pan. After two hours, remove the ribs from the oven, slather on more sauce & rewrap them in the foil.
7. Return the ribs to the oven & continue to cook for about 4 hours, or until they are tender enough to easily pierce with a fork.
8. Finish by searing on a hot stove top, for a crispy but tender finish.



Enjoy!

