



#610A-PORTUGAL PIRI-PIRI PORK RIBS Serves 4 to 6

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| 1 cup soy sauce | 2 tablespoons honey |
| 1/4 cup piri-piri or Scotch bonnet peppers, chopped, seeded, and stemmed | 1/4 cup orange marmalade |
| 1/4 cup teriyaki sauce | 1/2 teaspoon cayenne pepper |
| 9 cloves garlic, minced | 1 teaspoon salt |
| 3 tablespoons brown sugar | Juice of 1 lemon |
| | 5 pounds country-style pork ribs |

In a food processor, combine the soy sauce, chiles, teriyaki sauce, 3 cloves of the garlic, brown sugar, honey, marmalade, and cayenne, and process until smooth. Transfer to a container, cover, and set aside.

For the marinade, in a small bowl, combine 1 cup of the sauce, the remaining 6 cloves of garlic, salt, and lemon juice. Place the ribs in a resealable plastic bag, cover with the marinade, and refrigerate for 2 to 3 hours.

Preheat a charcoal or gas grill to 375°F. indirect cooking. Make sure the grill rack is clean and oil it thoroughly with nonstick cooking spray.

Drain the ribs and let them come to room temperature. Meanwhile, pour the marinade into a small saucepan and boil for 12 minutes to use as a basting liquid.

Transfer the ribs to the prepared grill rack over indirect heat over a water-filled drip pan and cook, turning and basting often, until the meat is tender and richly brown, about 1 1/4 hours, about 160°F.

Remove the ribs from the grill and brush them lightly with the chili sauce. Cut the ribs into pieces and serve.

