

BABY BACK RIBS WITH TOMATILLO GLAZE

(inspired by Mary Sue Milliken's recipe)

for the dry rub:

2 racks of baby back ribs
2 1/2 tablespoons kosher salt
1 tablespoon dry mustard
1 tablespoon paprika
1/2 teaspoon cayenne pepper
1/2 teaspoon freshly ground black pepper
1 large lemon, sliced
1 large lime, sliced

for the tomatillo glaze:

1 shallot, diced
3 tablespoons olive oil
10 tomatillos, husked, washed and roughly chopped
1 serrano chile, sliced
1 large bunch fresh cilantro, roughly chopped
2 to 3 tablespoons maple syrup
Salt and freshly ground black pepper

Heat oven to 325°. Combine first 5 ingredients in a small bowl. Place each rack of ribs on a double layer of foil; sprinkle rub all over ribs. Wrap racks individually and divide between 2 baking sheets.

Bake ribs until very tender but not falling apart, about 3 hours. Carefully unwrap ribs; pour any juices from foil into a 4-cup heatproof measuring cup; reserve juices. Let ribs cool completely.

Meanwhile, make the tomatillo glaze: In a large saucepan over medium-high heat, saute the shallot in the olive oil until golden. Add the tomatillos and serrano chile and cook, stirring frequently, until the mixture thickens, 30 to 45 minutes. Add the reserved rib pan juices (discard the top layer of fat) and cilantro and cook an additional 10 minutes. Puree in a blender and add the maple syrup. Cook over low heat for 10 minutes, stirring constantly and being careful not to burn. Adjust seasoning with salt and pepper.

Turn the oven heat up to 450 degrees F, or preheat the grill. If finishing the ribs in the oven, brush generously with the glaze and bake another 10 minutes per side, basting with the glaze every 2 to 3 minutes. To grill, generously glaze the ribs and grill 5 minutes per side, frequently brushing with additional glaze. Cut the ribs apart and serve hot with extra glaze on the side.