

Recipe adapted from Eating Well and [Cucinos de New Mexico](#).



Southwest Ribs and Red Chile Sauce

For the Chile Powder

8 dried red chile pods, stems removed

For the Red Chile Sauce

2 t canola oil

1 white onion, diced

2 cloves garlic, minced

1/2 c mild to medium chile powder

2 c vegetable broth

1 c water

1/2 t dried oregano

1/2 t salt

Sea salt to taste

For the Ribs

3 pounds lean pork spareribs

6 cloves garlic, minced

2 t salt

1/4 t oregano

1/8 t black pepper

3 T olive oil

1/4 c red wine vinegar

8 oz. tomato sauce, no salt added

2 c red chile sauce

1 c water

For the Chile Powder

Place 2 to 3 chile pods in a coffee grinder or blender and grind finely on a low speed. Add more pods until complete, emptying the container as necessary.

For the Red Chile Sauce

Heat oil in a medium saucepan over medium heat. Add the onion and season with sea salt. Sauté for about 3 minutes or until tender and then add the garlic. Cook for another 30 seconds or until garlic is fragrant, and stir in the chile powder. Next add the broth, water, oregano and salt and bring the sauce to a boil. Reduce to a simmer and cook until thickened and reduce by a third, about 20 minutes.

For the Ribs:

Separate the ribs into servings and place in a large baking dish. Season the ribs with the six ingredients from the garlic through the red wine vinegar. Allow the ribs to sit at room temperature for 1 to 2 hours covered in plastic wrap.

Preheat the oven to 350F. Combine the remaining ingredients in a medium sized bowl and pour over the ribs. Bake for an hour, or until ribs are cooked through.