



Steve's Ancho Chili Country-style Braised Lamb Ribs

Lamb

- 4 Country-style lamb ribs
- 3 tablespoons Olive Oil
- 1 medium Onion, diced
- 2 cloves garlic, diced
- 6 Ancho Chili Pods, stems and seeds removed
- 1.5 cups Chicken Stock
- 1 cup Tomato Puree
- 1/2 teaspoon (or to taste) Cumin
- 1/2 teaspoon (or to taste) Black Pepper
- 1/8 teaspoon (or to taste) dried Thyme
- 1 teaspoon (or to taste) Salt

Brown lamb in Olive Oil. Set aside, reserving fat in skillet. Saute Onion until it begins to caramelize. Add Garlic. Saute for about a minute. Add Spices, and Tomato and Ancho purees. If needed add water, chicken stock or a few ounces of beer to make the braising liquid fairly thin.

The braising liquid shouldn't be a paste, but then again it shouldn't too watery. Pour the braising liquid into a casserole dish. Nestle lamb into liquid. Cover. Bake at 275° F. for 3 hours or until tender. Remove from oven. Place on foil-lined baking sheet. Brush with Honey Ancho Glaze. Broil until the glaze caramelizes and browns the finished lamb. Careful, this will easily burn. This can be done on an outdoor grill, as well.

To make the Ancho Puree: Soak Chilis in very hot Chicken Stock until they reconstitute (about 15 to 20 minutes). Allow to cool. Pour mixture into a food processor or blender and puree until smooth.



Pozole & Pintos

- 4 ounces Salt Pork (substitute Bacon if needed)
- 1 cup White Hominy (Pozole), drained
- 1 cup Pinto Beans, drained
- 1/2 teaspoon (or to taste) Cumin
- 2 cloves Garlic, chopped
- 1/2 cup chicken stock
- 1/2 teaspoon (or to taste) Black Pepper
- 2 tablespoons Chili Powder
- 1 Jalapeno, diced, seeded with pith and stem removed

Fry Salt Pork until crisp. Saute Onion, allowing it to caramelize. Add Garlic and Jalapeno. Saute for one minute. Add remaining ingredients. Allow to cook over medium heat so flavors can blend and most of the liquid evaporates. The dish should be moist but not soupy.

Glaze

- 1/2 cup Honey
- 3/4 to 1 cup Ancho Puree

Mix these two ingredients together over a low heat. Stir to blend. Keep warm.

