

Margarita Ribs

Ingredients

- 1 teaspoon pepper
- 1 teaspoon chili powder
- 1 rack baby back pork ribs, 3 to 3-1/2 lbs.
- 2 cups tequila
- 1 cup triple sec
- 1 cup margarita mix
- 1/2 cup sweetened lime juice
- Juice of 3 limes
- 1/2 cup orange juice
- 1 Tablespoon coarse salt
- 2 teaspoons brown sugar
- 2 teaspoons paprika
- 1 teaspoon ground cumin
- 1 teaspoon salt
- 1 teaspoon onion powder
- 1 teaspoon garlic salt
- 1/2 teaspoon cayenne pepper
- Zest of 1 lime
- Zest of 1/2 orange
- 2/3 cup [honey](#)

Instructions

Place tequila, triple sec, margarita mix, sweetened and unsweetened lime juice, orange juice and salt in a large shallow casserole dish. Add ribs; cover and refrigerate overnight making sure ribs are submerged. Stir together all seasonings in a small bowl. Remove ribs from marinade and rub 3/4 of the seasoning mixture over the surface. Place on a temperature-controlled grill or on a baking sheet and cook at 225°F until meat is tender and starts to fall off the bone, about 2 to 3 hours. While ribs are cooking, place marinade in a saucepan. Cook until reduced to about 1-3/4 cups. Let cool, then add honey, zests and remaining seasoning mix. Add more honey if mixture needs to be thicker or sweeter. Use half the marinade as a mop sauce while the ribs are cooking, and pour the remaining sauce over the ribs just before serving.

Courtesy of the National Honey Board (May 2009)

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