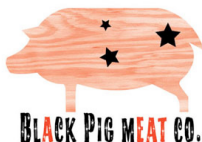


zazu
kitchen + farm



firecracker babyback rib q sauce

- 1 yellow onion, roughly chopped
- 2 poblano chilis, seeded and roughly chopped
- 3 cloves garlic, peeled and minced
- 2 tablespoon canola oil
- 2 cups ketchup
- 1 cup water
- 1/2 cup cider vinegar
- 2 shots espresso
- 1/4 cup molasses
- 1/4 cup brown sugar
- 2 ancho chilies, soaked in hot water, pureed, and strained into a paste
- 1 tablespoon cascabel chili powder
- 1 1/2 teaspoon dry mustard
- 1 1/2 teaspoon toasted, ground cumin
- 1 1/2 teaspoon toasted, ground fennel
- 1/2 teaspoon ground allspice

kosher salt and black pepper to taste

In a large sauce pan on medium high heat, saute the onion, peppers and garlic until fragrant about 5 minutes. Add the remaining ingredients and bring to a simmer for 45 minutes. Puree, strain, and adjust seasoning to your preference (in terms of acid and heat). To use on ribs, we marinate ribs in the sauce overnight and grill on indirect heat for up to 3 hours. YUM!