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### **Mango barbecue ribs**

Makes enough mango bbq sauce for 4 ribs

Preparation time: 15 minutes

Cooking time: 20-25 minutes

Method: Boil, grill (or bake)

*For this recipe you will need:*

- 1 ripe mango (Kent, Tommy/Adkins, Keitt or Haden [click here](#) to learn more about different varieties found in the U.S. and [here](#) to watch a video on how to cut a mango)
- 1 or 2 [chipotle adobado peppers](#)
- 1-2 TBSP brown sugar
- 1 TBSP vinegar
- 1/2 tsp ground cumin
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- salt and pepper
- 4 pork ribs

*Preparation:*

1. Puree mango and chipotle peppers in a blender until you get a smooth paste.
2. Pour the paste in a saucepan and cook over medium heat.
3. Add brown brown sugar, vinegar, cumin and salt and pepper to taste. Let it simmer for about 10 minutes. Retire from stove top and let it cool.
4. Start your grill or preheat your oven to 425° F (220° C)
5. Season pork ribs and apply mango sauce with a kitchen brush.
6. Grill as usual or bake for 25 minutes.
7. Serve with your favorite side dishes and enjoy.

**Buen provecho!**