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STICKY HONEY HARISSA RIBS

Recipe Details

These juicy and tender ribs pack in flavor with the interesting twist of harissa, resulting in a spicy, savory and sweet craveable sticky rib. This recipe features our new Global Blends Harissa Seasoning.

Prep

1. Set oven to 325°F. In a bowl combine brown sugar and first amount of harissa seasoning. Rub ribs with mixture.
2. Place a piece of parchment over a piece of foil that is slightly large than the parchment. Lay seasoned ribs in center of parchment and wrap with parchment and foil. Repeat for remaining ribs.
3. Place all wrapped ribs on a parchment lined sheet tray and roast until meat is tender, 1 1/2-2 hours. Remove from oven and hold refrigerated until service.
4. In a sauce pot over medium heat, combine ketchup, honey, cider vinegar, and second amount of harissa seasoning. Whisk to combine and bring to a simmer. Cook, stirring consistently, until mixture has thickened. Cool completely and hold refrigerated until service.

Service

1. Set grill to high. For each serving, remove ribs from parchment/foil wrap. Brush both sides with honey harissa glaze. Grill until well charred on both sides and ribs are heated through.
2. Remove from grill and brush with additional glaze. Serve hot.

RECIPE TYPE: ENTREES**CUISINE: MOROCCAN****PREP | INGREDIENTS | SERVES 4**

1/2 CUP **GRILL MATES® BROWN SUGAR BOURBON SEASONING**
2 TABLESPOONS **MCCORMICK CULINARY® HARISSA SEASONING**
2 BABY BACK RIB RACKS, HALVED, SKIN REMOVED
1/2 CUP **FRENCH'S TOMATO KETCHUP**
1/2 CUP HONEY
1/4 CUP CIDER VINEGAR
2 TABLESPOONS **MCCORMICK CULINARY® HARISSA SEASONING**