

## *Glazed Harissa Spiced Ribs with Roasted Oranges*

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8 servings

### **Ingredients:**

6 - 7# pork side ribs (I would suggest using full length ribs - as you would for rack of BBQ ribs - if using the BBQ to finish them. If you're using the oven, then a 2" cut can be used as well, as shown here.)

1 head of peeled garlic cloves

1 295ml frozen Orange Juice, reconstituted

1½ T harissa dry spice mix

1 t salt

3T oil

2 medium onions - ¼" dice

4 cloves garlic - minced

2 oranges (zest one, then use both for the roasting)

750 ml ketchup

150 ml white wine vinegar

100 ml frozen orange juice concentrate (do not reconstitute)

175 ml honey (230 gr)

100 ml molasses (135 gr)

2 t harissa dry spice mix

1 t salt

oil for roasting oranges

### **Directions:**

Preheat the oven to 300°

Prepare the pork ribs, by removing the skin or membrane from the back of the ribs.

Just slide a butterknife under it, and pull it off with your fingers. This is much easier to do with full length ribs than short cut, but it does make for a better trim of meat if you do it! Remove any excess fat.

Cut the ribs into individual pieces or slabs of 3 or 4 ribs each. If you are going to finish the glaze on the BBQ, I suggest you cut the rack into slabs.

Lay the ribs in one or two layers in a big roasting pan.

Sprinkle with the harissa spice and salt.

Scatter the garlic in amongst the ribs.

Heat the orange juice in the microwave until warm.

Pour in the orange juice.

Cover tightly with foil.

Braise the ribs for 3 hours.

While they're simmering away, prepare the sauce.

Heat the oil in a large pot, over medium heat.

Add in the onions and garlic, slowly cooking them, stirring occasionally, for about 10 minutes. If they start to brown, reduce the heat to medium-low.

Stir in the zest of 1 orange, and continue cooking for another couple of minutes.

Add in the ketchup, white wine vinegar, orange juice concentrate, honey, molasses, harissa spice and salt. Stir thoroughly.

Bring to gentle boil.

Reduce heat to as low as possible, and simmer uncovered for an hour.

Remove the ribs from the oven and let sit.

Preheat the oven to 425°.

Cut the oranges (the one you zested, along with the one in full peel) into about 24 pieces each. Remove any pips or excessive white core.

Spread the pieces on a parchment lined baking sheet.

Drizzle with some oil, a tablespoon or two. Toss them a bit to spread the oil.

Roast in the center of the oven for 20 minutes. Turning once.

While they are roasting, drain the ribs.

Arrange the ribs back in the roasting pan.

Spoon about ½ of the sauce over the ribs. Turn the ribs so they are all covered in the sauce. Let rest.

When the oranges are finished roasting, remove and reserve.

Oven-glazed: If you are glazing the ribs in the oven, turn the heat to 375°

Put the sauce covered ribs back into the oven.

Cook for 30 minutes.

Finished on the grill: If you are finishing them on the grill, cook over medium heat until nicely seared on both sides. About 8-10 minutes per side.

Stir the roasted oranges into the remaining sauce, and bring back to a gentle simmer.

Arrange the cooked ribs on a platter, top with a couple of spoonfuls of sauce, and serve with the remaining orange laden sauce on the side.

Sprinkle with cilantro or chopped parsley.

Wowza!

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