

Theme Week:

Summer Kick-Off BBQ

Wild Watermelon

Peach-Chipotle Baby Back Ribs

Ingredients:

- 3 tablespoons brown sugar
- 2 tablespoons kosher salt
- 1 teaspoon pepper
- 1/2 teaspoon cayenne pepper
- 8 pounds pork baby back ribs (about 3 racks)
- 6 medium peaches, peeled and sliced
- 2 tablespoons olive oil
- 2 large sweet onions, finely chopped
- 2/3 cup packed brown sugar
- 4 finely chopped chipotle peppers in adobo sauce plus 2 tablespoons sauce
- 3 tablespoons white vinegar
- 4 teaspoons ground mustard



Directions:

- **Preheat oven to 325°. In a small bowl, combine brown sugar, salt, pepper and cayenne. If necessary, remove the thin membrane from back ribs; discard membrane. Rub brown sugar mixture over ribs. Transfer to large roasting pans. Add 1 in. hot water. Bake, covered, until ribs are tender, 2-1/2 to 3 hours.**
- **Meanwhile, place peaches in a blender; cover and process until smooth. In a large saucepan, heat oil over medium heat. Add onions; cook and stir until tender, 12-15 minutes. Add brown sugar, chipotle peppers, adobo sauce, vinegar, mustard and peach puree; bring to a boil. Reduce the heat; simmer, uncovered, until slightly thickened, 25-30 minutes.**
- **Drain ribs. Grill ribs, pork side down, covered, on an oiled rack over medium heat until browned, 5-7 minutes. Turn ribs; brush with 2 cups sauce. Cook 5-7 minutes. Serve with remaining sauce.**



Beaches Parks and Recreation Division

San Clemente Community Center - 100 N Calle Seville - (949)361-8264

San Clemente Aquatic Center - 987 Avenida Vista Hermosa - (949)429-8797

Ole Hanson Beach Club - 105 Avenida Pico - (949)431-2959

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