

# SeattlesBestRestaurants.com

## Mac 'n' Cheese

### Rib Rub

8 tablespoons ground ginger  
8 teaspoons ground allspice  
8 teaspoons ground nutmeg  
4 teaspoons ground cloves  
4 teaspoons kosher salt  
4 teaspoons black pepper  
2 ounces olive oil

### Method

Combine all of the ingredients and mix into a paste. Rub the paste on a full rack of baby-back ribs and let sit overnight in the refrigerator.

After 24 hours, place the ribs in a smoker at 200 degrees. Alternatively, you can use a grill with soaked wood chips and smoke the ribs outdoors. Whichever method you choose, smoke the ribs until the meat begins to pull from the bone, about 3 to 4 hours depending on the consistency of the temperature.

### Rib Glaze

2 teaspoons fresh ginger  
1/2 cup rum  
1 cup brown sugar  
2 teaspoons chopped garlic  
1/2 teaspoon ground cloves  
1/4 teaspoon ground pepper  
2 tablespoons lime juice  
2 cups chicken stock  
1 1/2 teaspoons Pickapeppa sauce  
1 bay leaf

### Method

Peel the ginger and cut into thin disks. Combine all the ingredients except the bay leaf into a large saucepan. Slightly crumple the bay leaf into the saucepan. Place the saucepan on the stove and bring the mixture to a slow boil over low heat, using caution as the rum may cause the sauce to flame. Reduce the heat and simmer until the mixture reaches a syrupy consistency.

After you smoke the ribs, you can also throw them on a hot grill to slightly char them. Then brush on the glaze and serve.

### Courtesy of:

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