



Baby Back Ribs with Chipotle BBQ Sauce and Steam Roasted Corn on the Cob

Gaggenau Appliances: Combi-steam oven

Heating Mode(s): Convection + 80% Humidity / Broil + Circulated Air

Temperature(s): 300°F / 375°F

Required Accessories: Wire Rack + Unperforated Cooking Container + small rimmed baking sheet + small bowl + medium saucepan

Preparation Time: 20 minutes

Cooking Time: Ribs 1 ½ hours + 6 minutes finishing / Corn 15 minutes / Chipotle Sauce 12 minutes

Makes: 4 servings

Cooking tip:

Cook the seasoned ribs at low temperature for approx 1 ½ hours, prepare the sauce while they are cooking. Remove them from the oven and set them aside loosely covered with foil, to keep warm. Increase the oven temperature and roast the corn, remove the corn, change the oven heating mode to **Broil + Circulated Air**, brush the ribs with the sauce and finish with a medium high broil for just 6 minutes.

For the ribs:

2 tsp (10 ml) ground cumin
 1 tsp (5 ml) ground coriander
 1 tsp (5 ml) mild smoked paprika
 1 tsp (5 ml) chili powder
 1 tsp (5 ml) brown sugar
 1 tsp (5 ml) salt
 ¾ tsp (3 ml) freshly ground pepper
 ½ tsp (2 ml) garlic powder
 ½ tsp (2 ml) onion powder
 ¼ tsp (1 ml) cayenne powder
 2 full racks baby back pork ribs, silver skin removed
 2 tbsp (30 ml) olive oil

Using the left control knob, set the oven to the **Convection + 80% Humidity** mode. Using the right control knob, set the oven to preheat to 300°F. Combine all the seasonings in a small bowl and set aside 2 tsp to add to the BBQ sauce. Brush both sides of each rack of ribs with the olive oil and rub the remaining seasoning mixture into both sides. Place in the Unperforated Cooking Container and slide onto the middle rails of the oven.

Set the cooking timer for 1 hour 30 minutes. At this point the meat should be very tender and pull away easily from the bone. If not, continue cooking for another 15 - 20 minutes. Remove the ribs from the oven and cover loosely with foil to keep the ribs warm while roasting the corn.

For the chipotle BBQ sauce:

1 tbsp (15 ml) olive oil
 1 small yellow onion, diced
 2 whole cloves garlic, minced
 1 tbsp (15 ml) tomato paste
 1 cup (125 ml) chicken broth
 2 tbsp (30 ml) canned chipotle chili in adobo sauce, chopped
 2 tbsp (30 ml) apple cider vinegar
 1 tbsp (15 ml) honey
 1 tbsp (15 ml) Worcestershire sauce

Add the olive oil to a medium saucepan set over medium heat and heat for a minute. Add onion, garlic and reserved seasoning and cook for 2 to 3 minutes until the onion softens. Add tomato paste and cook for 1 minute. Add tomato puree, chicken broth and chipotle chilies. Bring to a boil, reduce heat to medium-low and simmer for 6 to 8 minutes. Add vinegar, honey and Worcestershire sauce. Cool then transfer to a blender or blend with an immersion blender until smooth. Set aside to brush ribs for the finishing.

For the corn:

4 cobs corn, husked
 2 tbsp (30 ml) unsalted butter, at room temperature
 ½ tsp (2 ml) kosher salt
 ½ tsp (2 ml) freshly ground pepper
 Pinch dried red chili flakes

When the ribs come out of the oven, use the right control knob to increase the temperature to 375°F and slide the Wire Rack onto the bottom rails. Place the corn on a rimmed baking sheet, spread the butter evenly on each corn cob and add the seasoning. Slide the baking sheet onto the Wire Rack and set the cooking timer for 12 minutes.

To finish the ribs: Remove the ribs from the Unperforated Cooking Container. Wipe the container clean and line it with foil, shiny side down. Place the ribs back in the container and brush with the prepared BBQ sauce. When the corn comes out of the oven, using the left control knob, set the oven to **Broil + Circulated Air** mode. Using the right control knob, set the temperature 375°F. Slide the Unperforated Cooking Container onto the middle rails and set the cooking timer for 6 minutes.

Tip: Because BBQ sauce contains sugar, too high a temperature when finishing the ribs can result in burning the sauce.