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From the Kitchen of Chef Michael Feker

IL MITO is located at 6913 W North Ave, Wauwatosa

IL MITO'S CARAWAY MUSTARD PORK RIBS

ingredients for dry rub

- 1 tsp of dry mustard
- 1 tsp of caraway seeds ground
- ¼ tsp of cayenne pepper
- ½ tsp of black pepper
- 1 tsp salt
- 2 tsp of cinnamon
- ¼ tsp garlic powder
- 1 tbsp spoon of brown sugar

ingredients for ribs

- 4, 1-lb pork baby back ribs
- ½ cup your favorite barbecue sauce
- 1 can of diced pineapple drained
- 1/2 cup of brandy
- 1/2 cup chicken stock
- 1 tbsp Dijon mustard

directions (steps 1-3 can be done 1 to 3 days in advance)

1. Combine the dry rub and rub the mixture evenly on both sides of your ribs. Arrange the ribs in a single layer on an aluminum covered and oiled baking pan (use 2 baking pan if necessary to insure single layer placement) let sit for 20 minutes in the refrigerator.
2. Preheat oven to 375F place 4 ice cubes in each baking pan and half of the brandy divided evenly between each pan cover with another aluminum foil and seal well yet leave room for heat expansion, place in the oven (middle rack) and let cook for 55 minutes, remove from oven and let sit and cool covered. (15 minutes)
3. Meanwhile bring the chicken broth to a simmer. Add remaining brandy and bring to a simmer again. Shut off the heat and add pineapples, Dijon mustard and barbecue sauce and once cool. Blend in a blender and set aside covered with wrap.
4. Start your grill with a good flavored charcoal such as mesquite to a medium heat (or broiler) Coat your grill rack with a non-stick, place your ribs on the grill and brush with barbecue sauce mixture continue grilling until well glazed to your liking (minimum 10 minutes per side) brushing and turning often