

Braised Mexican-Style Pork Ribs

Yield: 8 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-style-pork-ribs-recipe>

Ingredients:

- 4 pounds boneless country style pork ribs
- 2 tablespoons brown sugar
- 2 chipotle in adobo sauce minced
- 3 cloves garlic minced
- 1 lime juiced
- 1 tablespoon ground cumin
- 1 tablespoon chili powder dark
- 2 teaspoons smoked paprika
- 1 1/2 teaspoons garlic salt
- 1 teaspoon Mexican oregano
- 1/2 teaspoon black pepper
- 1/4 teaspoon ground cinnamon
- 1 cup barbecue sauce chipotle-honey, or your favorite, plus additional for serving
- 1 sweet onion medium, sliced into wedges
- 1 chili [10] oz can Rotel, Fixin's or chili seasoned tomatoes
- olive oil
- fresh cilantro

Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 20 grams
3. Cholesterol: 170 milligrams
4. Fat: 31 grams
5. Fiber: 2 grams
6. Protein: 45 grams
7. SaturatedFat: 5 grams
8. Sodium: 520 milligrams

9. Sugar: 13 grams

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