

**DEAR BON APPÉTIT,** WE HAD THE BEST RIBS AT VINE STREET CAFÉ ON NEW YORK'S SHELTER ISLAND—SPICY, SMOKY, AND SWEET ALL AT THE SAME TIME. THEY WERE A SPECIAL THAT NIGHT, BUT WE NEED THE RECIPE SO WE CAN HAVE THEM ANY TIME WE WANT.

—MARILYN MONTGOMERY, Sag Harbor, NY

### PASTRAMI RIBS

**4 SERVINGS** *The ribs become completely tender during the initial cooking, then are crisped under the broiler before serving.*

- ½ cup freshly ground black pepper
- 1 Tbsp. ground coriander
- 1 Tbsp. light brown sugar
- 1 Tbsp. mustard powder
- 1 Tbsp. smoked paprika
- ½ tsp. cayenne pepper
- 1 rack St. Louis-style pork spareribs (about 2 lb.)
- ¼ cup distilled white vinegar
- 2 Tbsp. kosher salt
- ¼ cup Dijon mustard
- 3 Tbsp. apple cider vinegar
- 3 Tbsp. honey
- 2 Tbsp. soy sauce

Combine black pepper, coriander, brown sugar, mustard powder, paprika, and

cayenne in a small bowl. Brush ribs on both sides with distilled vinegar, sprinkle with salt, then pat all over with rub. Place on a rimmed baking sheet; chill at least 1 hour.

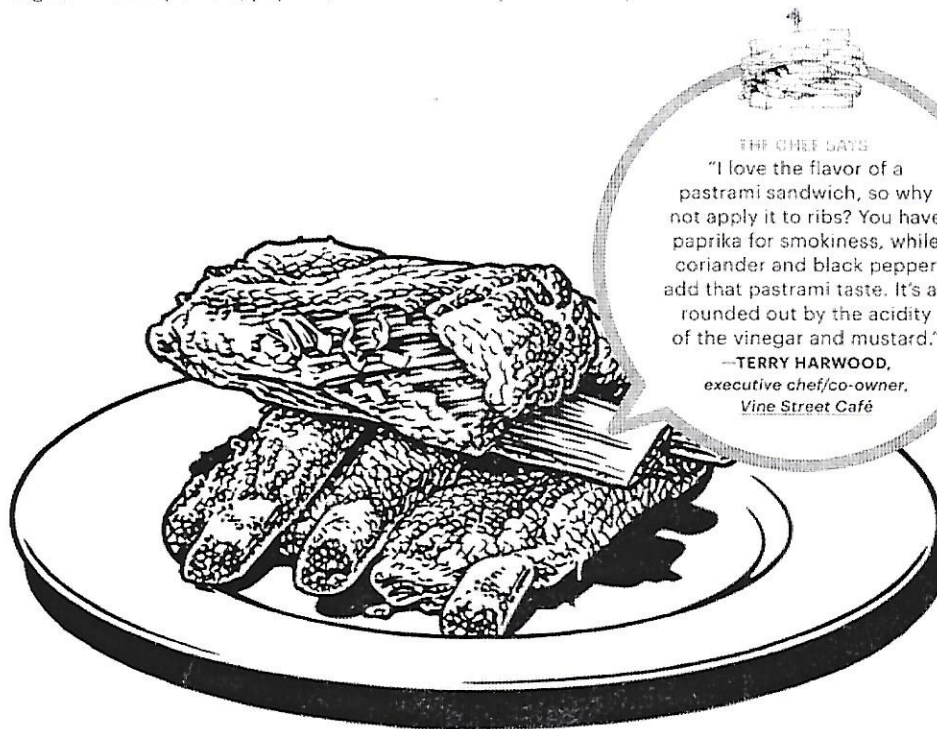
Place a rack in lower third of oven and preheat to 325°. Transfer ribs to a roasting pan, putting fatty side up. Pour ½ cup water into pan and cover tightly with foil. Bake until meat is tender and falling off the bone, about 2 hours.

Remove ribs from oven and let stand, covered, 30 minutes.

Whisk Dijon mustard, cider vinegar, honey, and soy sauce in a small bowl.

Heat broiler. Remove foil from ribs and brush liberally on both sides with mustard mixture. Broil ribs until lightly charred, about 3 minutes. Slice into individual ribs.

**DO AHEAD:** Ribs can be rubbed 1 day ahead. Keep chilled.



#### THE CHEF SAYS

"I love the flavor of a pastrami sandwich, so why not apply it to ribs? You have paprika for smokiness, while coriander and black pepper add that pastrami taste. It's all rounded out by the acidity of the vinegar and mustard."

—TERRY HARWOOD,  
executive chef/co-owner,  
Vine Street Café



#### Friends or Fo

...of New York, and know how to find the friends who take care of our needs.

Do you get it? When I love it with you, I love it because of you.

There's a lot in it that I know you would take the time to take with you.

If my kids have to go with Mr. K, I'll be home to tell me not to go.

"How parents home and love them because they're for the best."