BBQ Ribs with Orange & Cilantro

Yields: 2 Servings

Ingredients:
Rib Poaching Liquid:

1	qt	Beef, pork, vegetable broth or water
½		Onion
1		Bay leaf
1	Tbsp	Black peppercorn
1	sprig	Thyme
3-4		Cilantro stems
1		Orange, zested (sauce), then halved and juiced

Sauce:

2/3	C	Sweet orange marmalade
¼	C	Sherry wine vinegar or rice wine vinegar
1		Orange zest
2	Tbsp	Frozen orange juice concentrate, thawed
2	Tbsp	Extra-virgin olive oil
1	Tbsp	Paprika, plus more for sprinkling
1 ¼	tsp	Ground cumin plus more for sprinkling
1	tsp	Red Pepper flakes
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6		Meaty ribs: beef or pork

Procedure:

1. Prepare Ribs: Place ribs in poaching liquid and simmer ribs for 45 minutes to an hour until tender then remove.
2. Prepare the barbecue (medium-low heat). Blend all of the ingredients in saucepan. Bring mixture to low simmer and allow to cook until nappe. Season sauce with salt and pepper. Transfer half of sauce to small bowl and reserve for additional sauce.
3. Prepare ribs on grill. Grill 10-20 minutes (depending if hot or cold from poaching liquid), turning occasionally. Brush ribs with remaining sauce. Grill ribs until slightly charred, about 15 minutes.
4. Transfer ribs to platter. Drizzle with some reserved sauce. Serve.