



Chipotle & Dark Chocolate Grilling Marinade

Summer of Flavor! These ribs are ideal for the grill. Made with a chipotle and dark chocolate marinade (using our Chipotle Infused Olive Oil and Dark Chocolate Balsamic) and slathered in a homemade dry rub (Memphis Smoked Spice and Smoked Paprika).

Marinade:

- 1 cup Seasons Chipotle Infused Olive Oil
- 1 1/2 cups Seasons Dark Chocolate Balsamic
- 3 cloves garlic
- 1 small shallot
- 2 tsp. Kosher Salt Dry Rub
- 1 Rack of pork ribs
- 2 tbsp Memphis Smoked Seasoning
- 2 tbsp Smoked Paprika
- 1 tbsp Cumin
- 1 tsp Cayenne Pepper
- 1 tsp salt (to taste)
- 2 tsp pepper (to taste)

Instructions:

Combine all marinade ingredients and emulsify using a food processor. Save half of the marinade in a separate container for a basting liquid. Place ribs in an airtight container and pour the remaining marinade over, letting it soak the meat for 24 hours in the refrigerator.

In the meantime, mix all dry rub ingredients. When the meat has finished marinating, remove it from the marinade and blot off any extra liquid, discarding the used marinade. Cover pork with the dry rub, and get ready to grill! While grilling the pork, use the marinade (what you put to the side initially) by brushing the pork to infuse the sweet flavor of the balsamic marinade.

*This recipe can be easily modified to accommodate chicken or steak.