

NC Baby Back Ribs

Servings 4- 1/2 Rack Portions		
Item	Amount	Method
For Ribs		
Fresh Baby Back Cut Pork Ribs	2 racks	
Olive Oil	1/4 cup	
Brown Sugar	2 cups	firmly packed
Crushed Red Pepper	2 tablespoons	
Granulated Garlic	1 tablespoon	
Ground Cinnamon	2 teaspoons	
Onion Powder	1 teaspoon	
Chili Powder	1 tablespoon	
Dried Thyme	1 tablespoon	
Salt	1 tablespoon	
Fresh Grind Black Pepper	1 tablespoon	
Braising Liquid		
Apple Cider Vinegar	2 cups	
Water	6 cups	
B	2-12 oz bottles/cans	
Vinegar BBQ Sauce		
Apple Cider Vinegar	4 cups	
Brown Sugar	1 pound	
Ketchup	1 quart	
Molasses	1 cup	
Crushed Red Pepper	2 tablespoons	
Grinded Black Pepper	1 tablespoon	

Preparation:

For the Ribs, preheat oven to 425 degrees.

In a mixing bowl, combine brown sugar and spices, mix well and add olive oil. Thoroughly rub ribs until both sides are evenly coated.

Place Ribs on a large baking sheet wrapped with aluminum foil, and into oven for 15 minutes (oven temps vary so check after 10 to ensure the ribs aren't browning too quickly).

Remove from oven and turn the oven down to 280 degrees, transfer Ribs into a disposable aluminum hotel pan. Cover ribs with the **Braising Liquid**, wrap pan in aluminum foil and return to oven for 2 hours.

For the Sauce

Meanwhile, in a medium saucepan combine Jim Beam (optional) and remaining sauce ingredients stir well and simmer over low heat for 20 minutes.

To Finish: Preheat Gas Grill to low. Remove ribs from oven and braising liquid. Place on hot grill and baste with BBQ sauce on both sides, turning over every 10 minutes. Grill until there is a light char on both sides of the ribs (about 30-40 minutes, longer if using charcoal). Remove from grill, cut and serve immediately with additional sauce.

Great with Vinegar Coleslaw, Roasted New Potatoes and Cornbread