

Baby Back Ribs

Servings: 4

Source: Food Network Barb and Joe

Ingredients

- 2 racks baby back ribs about 2½ lbs

Method

Sauce

Stir all ingredients together in a small bowl until sugar is dissolved. The sauce will keep in the refrigerator for up to 2 weeks.

Yields 1½ cups.

Heat oven to 350 degrees.

Cut the racks of ribs in half crosswise. Rub the ribs, paying special attention to the meaty side, with ½ cup of the sauce. Lay the rib pieces meat side down in an 11 by 13-inch baking dish. The pieces will overlap slightly.

Cover the dish tightly with aluminum foil and bake until the meat begins to pull away from the ends of the bones and the ribs are just tender, about 1½ hour. You can bake the ribs up to a day before and keep them refrigerated. Bring refrigerated ribs to room temperature about 1 hour before you grill them.

Preheat an outdoor grill to medium-high heat. Grill the ribs brushing them with about half the remaining sauce, until they are crispy and heated through, about 10 minutes. Move the ribs around as they grill, the sugar in barbecue sauce makes it easy for them to burn. Let the ribs rest for 5 to 10 minutes before cutting them into 1 or 2 bone pieces. Put out the rest of the sauce for dipping or brush it over the ribs.

Notes

I baked the ribs at least 1½ hours. Original recipe says 1 hour. Joe cooks the ribs 3 minutes on each side and an additional 3 minutes on the first side.